

# The Pelican Club Mother's Day Menu

THREE COURSES \$58+

## ADD A SOUP \$8

CREAMY SHRIMP BISQUE\*

SHRIMP, CHICKEN & ANDOUILLE GUMBO  
jasmine rice

VEGAN CARROT COCONUT GINGER SOUP\*

## APPETIZERS & SALADS

MIXED LETTUCES & ARUGULA "WEDGE" (VEGETARIAN/VEGAN AVAILABLE)\*  
creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, toasted pepitas

PELICAN CLUB BAKED OYSTERS\*

applewood smoked bacon, parmesan, garlic herb butter

TUNA POKE\*

onions, avocado crema, mango, tortilla chips

JUMBO LUMP CRAB & SHRIMP RAVIGOTE\*

half avocado, mixed lettuces

MISSISSIPPI QUAIL AND FOIE GRAS\* (+\$4)

mushrooms, marsala, three cheese grits

NEW ORLEANS STYLE BBQ SHRIMP

U-12 shrimp served in cast iron skillet with garlic bread

SEARED SCALLOPS & ARTICHOKE (+\$4)

lemon garlic beurre blanc

## MAINS

SEARED RARE AHI TUNA & CHINOIS SALAD\*

ginger soy glaze, avocado

PANÉED GULF FISH WITH JUMBO LUMP CRABMEAT\* (+\$2)

jalapeño hollandaise, meunière, baby potatoes, DV

GRILLADES AND CHEESE GRITS

slow cooked pork smothered in "Creole Gravy" with three cheese grits

WHOLE CRISPY FISH\*

citrus chili sauce, jasmine rice

POACHED EGGS OVER CRAWFISH AND CRAB CAKES

english muffin, jalapeño hollandaise, three cheese grits, applewood smoked bacon

8 OZ FILET MIGNON\* (+\$10)

mashed potatoes, asparagus, marchand du vin

SPRINGER FARMS FRIED CHICKEN

sweet onion jalapeño cheese cornbread in cast iron skillet, chinois slaw, homemade ranch & hot sauce

MUSTARD & HERB CRUSTED RACK OF LAMB\* (+\$8)

mint-demi, buttery mashed potatoes, DV

VEGAN THAI CURRY\*

tofu, seasonal vegetables, jasmine rice

## DESSERTS

WHITE CHOCOLATE BREAD PUDDING

white and dark chocolate sauces

COCONUT CREAM PIE

chocolate sauce, whipped cream

BOURBON PECAN PIE

chocolate sauce, whipped cream

GRAND MARNIER CRÈME BRÛLÉE\*

SORBET & FRESH FRUIT\*

\*GLUTEN FREE AVAILABLE

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE  
NO SEPARATE CHECKS, WE ACCEPT UP TO 5 DIFFERENT FORMS OF PAYMENT PER TABLE