



THANKSGIVING 2021 MENU

THREE COURSES \$57 AND UP (PER PERSON)

ADD A SOUP \$6.5

CREAMY SHRIMP BISQUE*

SHRIMP, CHICKEN & ANDOUILLE GUMBO
creole potato salad

VEGAN CARROT COCONUT GINGER SOUP*

APPETIZERS & SALADS

ESCARGOTS EN CROUTE*

mixed mushroom duxelle, garlic butter, puff pastry

PELICAN CLUB BAKED OYSTERS*

applewood smoked bacon, parmesan, garlic herb butter

JUMBO LUMP CRAB, SHRIMP & LOBSTER RAVIGOTE*

half avocado, mixed lettuces

SEARED SCALLOPS & ARTICHOKE* (+\$4)

truffle vinaigrette & lemon garlic beurre blanc

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

HOUSE-MADE PORK STEAM BUN

24-hour boneless baby back ribs, hoisin, house-made pickled vegetables, sriracha

MAINS

SLOW ROASTED TURKEY ROULADE

mushroom gravy, classic sausage dressing, house made orange cranberry relish, bourbon pecan sweet potatoes, DV

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

jalapeno hollandaise, meunière, baby potatoes, haricots verts

HONEY GLAZED & ROASTED PRIME PORK CHOP

spicy mustard sauce, mashed sweet potatoes, snow peas, DV

VEGAN ROASTED ACORN SQUASH

dried fruit, pistachio, wild rice, mushroom sauce, haricots verts, braised red cabbage

WHOLE CRISPY FISH* (+\$4)

citrus chili sauce, jasmine rice

ROASTED PRIME RIB* (+\$10)

mashed potatoes, marchand de vin, DV

MUSTARD & HERB CRUSTED RACK OF LAMB (+\$10)

mint-demi, buttery mashed potatoes, DV

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*

*GLUTEN FREE AVAILABLE

MENU SUBJECT TO CHANGE