



DINNER MENU

THREE COURSES \$59 AND UP
FOUR COURSES \$67 AND UP

(À LA CARTE PRICES LISTED NEXT TO EACH ITEM)

SOUPS

- CREAMY SHRIMP BISQUE* \$10
SHRIMP, CHICKEN, & ANDOUILLE GUMBO \$10
VEGAN BUTTERNUT SQUASH, SWEET POTATO, & COCONUT SOUP* \$10

APPETIZERS & SALADS

- SEAFOOD RAVIGOTE * \$19
jumbo lump crabmeat, gulf shrimp, ravigote sauce, avocado, tomato, greens
LITTLE GEM CAESAR* \$17
Spanish boquerones white anchovies, parmesan, toasted breadcrumbs, cheese crostini
VEGETARIAN OPTION AVAILABLE
BEET, WALNUT, & GOAT CHEESE SALAD* \$17
golden beets, purple beets, arugula, mixed lettuce, pickled red onion, truffle balsamic vinaigrette
VEGAN OPTION AVAILABLE
SEARED SCALLOPS & ARTICHOKE* \$19
lemon garlic beurre blanc
PELICAN CLUB BAKED OYSTERS* \$18
applewood smoked bacon, parmesan, garlic herb butter
ESCARGOTS EN CROUTE* \$18
truffled mushroom duxelle, garlic butter, puff pastry
NEW ORLEANS STYLE BBQ SHRIMP \$18
jumbo shrimp served in cast iron skillet with garlic bread
VIETNAMESE FRIED PORK SPRING ROLLS \$18
lettuce, mushrooms, jalapeños, fresh herbs, nuoc cham pomegranate sauce

MAINS

- PANÉED GULF FISH WITH CRABMEAT* \$36
jalapeño hollandaise, meunière, brabant potatoes, haricots verts
WHOLE CRISPY FISH* \$36
sweet citrus chili sauce, jasmine rice
12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* (+\$4) \$48 (+\$12)
mint-demi, truffle mashed potatoes, roasted baby heirloom carrots
FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL \$36
pepper jelly glaze, roasted squash, collard greens
8 OZ CENTER CUT FILET MIGNON* (+\$4) \$48 (+\$12)
mushroom demi-glace, blue cheese, broccolini, sour cream & green onion smashed potatoes
HALF ROAST DUCK* \$38
cranberry-orange sauce, Manchego and bacon baked polenta, broccolini
PRIME PORK CHOP* \$34
mustard sauce, bourbon molasses sweet potatoes, collard greens
HALF FRIED CHICKEN \$28 (-\$4)
served in an iron skillet with corn pudding, black eyed peas & collard greens, cojito cheese, housemade hot sauce
8 OZ SHORT RIB* \$42 (+\$4)
shiitake & pearl onion red wine sauce, truffle grits, roasted baby heirloom carrots, goat cheese
LOUISIANA CIOPPINO - IN ITS OWN POT* \$38
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine
VEGETARIAN / VEGAN OPTIONS AVAILABLE: \$28 A LA CARTE / \$49 PREFIX

DESSERTS

- WHITE CHOCOLATE BREAD PUDDING \$10
white and dark chocolate sauces
COCONUT CREAM PIE \$11
chocolate sauce, whipped cream
BOURBON PECAN PIE \$10
chocolate sauce, ice cream
CHOCOLATE DECADENCE CAKE* \$11
almonds, caramel drizzle
GRAND MARNIER CRÈME BRÛLÉE* \$11
fresh fruit
SORBET & FRESH FRUIT* \$11

- BREAD SERVICE \$6
basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE
PLEASE INFORM SERVER OF ANY DIETARY RESTRICTIONS
PLEASE, NO SEPARATE CHECKS
GRATUITY ADDED TO PARTIES OF 6 OR MORE
MENU SUBJECT TO CHANGE