



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, creamy dijon 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
mixed mushroom duxelle, garlic butter, puff pastry
VIETNAMESE MUSHROOM SPRING ROLLS \$17
lettuce, jalapeños, fresh herbs, nuoc cham sauce
NEW ORLEANS STYLE BBQ SHRIMP* \$18
U/12 head-on shrimp served in cast iron skillet with garlic bread

MAINS

PANÉED GULF FISH WITH CRABMEAT* \$34
jalapeño hollandaise, baby potatoes, haricots verts
WHOLE CRISPY FISH* \$36
sweet citrus chili sauce, jasmine rice
12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* \$48 (+\$12)
mint-demi glace, buttery mashed potatoes, DV
FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL \$36
pepper jelly glaze, roasted squash, collard greens
8 OZ CENTER CUT FILET MIGNON* \$48 (+\$12)
mushroom demi-glace, blue cheese, sour cream & green onion smashed potatoes, DV
TRIO OF DUCK* \$38
pan seared duck breast, crispy duck confit, duck & andouille jambalaya, orange gastrique, DV
PRIME BONE-IN 12 OZ PORK CHOP* \$34
mustard sauce, bourbon molasses sweet potatoes, collard greens
HALF FRIED CHICKEN \$28
served in an iron skillet with corn pudding, black eyed peas & collard greens medley, cojito cheese, housemade hot sauce
8 OZ SHORT RIB* \$34
shiitake & pearl onion red wine sauce, three cheese grits, roasted baby heirloom carrots, goat cheese
LOUISIANA CIOPPINO - IN ITS OWN POT* \$34
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, linguine

DESSERTS

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

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