

THANKSGIVING 2025 MENU

THREE COURSES \$78 AND UP (PER PERSON)

ADD A SOUP (+\$8)

SHRIMP, CHICKEN, & SAUSAGE GUMBO
CREAMY OYSTER, TASSO, & MIRLITON BISQUE*
VEGAN BUTTERNUT SQUASH, SWEET POTATO, & COCONUT SOUP*

APPETIZERS & SALADS

ESCARGOTS EN CROUTE*

mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE*

lemon garlic beurre blanc

SEAFOOD MARTINI*

crab, shrimp, creole potato salad, avocado, ravigote sauce

LITTLE GEM CAESAR*

Spanish boquerones white anchovies, parmesan, toasted breadcrumbs, cheese crostini VEGETARIAN OPTION AVAILABLE

VIETNAMESE FRIED PORK SPRING ROLLS

lettuce, mushrooms, jalapeños, fresh herbs, nuoc cham sauce

BEET, WALNUT, & GOAT CHEESE SALAD*

golden beets, purple beets, arugula, mixed lettuce, pickled red onion, creamy dijon vinaigrette VEGAN OPTION AVAILABLE

PELICAN CLUB BAKED OYSTERS*

applewood smoked bacon, parmesan, garlic herb butter

MAINS

SLOW ROASTED TURKEY ROULADE

turkey demi, sausage and pecan stuffing, orange cranberry relish, bourbon molasses sweet potatoes, broccolini

SHRIMP & GRITS

traditional New Orleans bbq shrimp, creamy four cheese grits, crumbled bacon

FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL

pepper jelly glaze, roasted squash, collard greens

12 OZ PRIME RIB (+\$8)

marchand de vin, buttery mashed potatoes, baby heirloom carrots

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

mint-demi, buttery mashed potatoes, DV

PANÉED GULF FISH WITH CRABMEAT*

jalapeño hollandaise, baby potatoes, haricots verts

WHOLE CRISPY FISH*

sweet citrus chili sauce, jasmine rice

PORK GRILLADES & GRITS

slow cooked, smothered in "creole gravy," aged cheddar stone ground grits

LOUISIANA CIOPPINO - IN ITS OWN POT*

basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine VEGETARIAN / VEGAN OPTIONS AVAILABLE

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

white and dark chocolate sauces

BOURBON PECAN PIE

chocolate sauce, ice cream

CHOCOLATE DECADENCE CAKE*

almonds, caramel drizzle

GRAND MARNIER CRÈME BRÛLÉE*

fresh fruit

COCONUT CREAM PIE

chocolate sauce, whipped cream

SORBET & FRESH FRUIT*

*GLUTEN FREE AVAILABLE

PLEASE, NO SEPARATE CHECKS.
MENU SUBJECT TO CHANGE

GRATUITY ADDED TO PARTIES OF 6 OR MORE