



## DINNER MENU

THREE COURSES \$62 AND UP  
FOUR COURSES \$69 AND UP  
(À LA CARTE PRICES LISTED NEXT TO EACH ITEM)

### SOUPS

CREAMY SHRIMP BISQUE\* \$10  
SHRIMP, CHICKEN & ANDOUILLE GUMBO \$10  
VEGAN CARROT COCONUT GINGER SOUP\* \$10

### APPETIZERS & SALADS

SEAFOOD MARTINI\* \$19  
lobster, crab, shrimp, creole potato salad, avocado, ravigote sauce  
CAESAR SALAD\* \$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\* \$22 (+\$3)  
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 PORK & MUSHROOM SPRING ROLLS \$17  
lettuce, jalapeños, fresh herbs, nuoc cham sauce  
NEW ORLEANS STYLE BBQ SHRIMP\* \$18  
U/I2 head-on shrimp served in cast iron skillet with garlic bread

### MAINS

PANÉED GULF FISH WITH CRABMEAT\* \$38  
jalapeño hollandaise, baby potatoes, haricots verts  
WHOLE CRISPY FISH\* \$38  
sweet citrus chili sauce, jasmine rice  
12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB\* \$52 (+\$12)  
mint demi glace, buttery mashed potatoes, DV  
PRIME PORK CHOP\* \$38  
mustard sauce, bourbon molasses sweet potatoes, collard greens  
USDA "PRIME" BEEF RIBEYE\* \$52 (+\$12)  
trumpet mushroom, red wine sauce, buttery mashed potatoes, DV  
FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL \$38  
pepper jelly glaze, roasted squash, collard greens  
HALF FRIED CHICKEN \$28 (-\$4)  
served in an iron skillet with corn pudding, black eyed peas & collard greens medley, cojito cheese, housemade hot sauce  
LOUISIANA CIOPPINO - IN ITS OWN POT\* \$38  
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, linguine  
VEGAN OR VEGETARIAN OPTION AVAILABLE

### 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 5 OR MORE

MENU SUBJECT TO CHANGE