



# VALENTINE'S DAY 2026

THREE COURSE \$88 AND UP  
FOUR COURSES \$95 AND UP

## SOUPS

CREAMY SHRIMP BISQUE\*

SHRIMP, CHICKEN, & SAUSAGE GUMBO

VEGAN BUTTERNUT SQUASH, SWEET POTATO, & COCONUT SOUP\*

## APPETIZERS & SALADS

CAESAR SALAD\*

Spanish boquerones white anchovies, parmesan, toasted breadcrumbs, cheese crostini

VEGETARIAN OPTION AVAILABLE

BEET, WALNUT, & GOAT CHEESE SALAD\*

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

VEGAN OPTION AVAILABLE

ESCARGOTS EN CROUTE\*

mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE\*

lemon garlic beurre blanc

PELICAN CLUB BAKED OYSTERS\*

applewood smoked bacon, parmesan, garlic herb butter

SEAFOOD MARTINI\*

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

MISSISSIPPI QUAIL AND FOIE GRAS\*

mushrooms, marsala, three cheese grits

## MAINS

PANÉED GULF FISH WITH CRABMEAT\*

jalapeño hollandaise, baby potatoes, haricots verts

WHOLE CRISPY FISH\*

sweet citrus chili sauce, jasmine rice

12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB\* (+\$6)

mint demi, buttery mashed potatoes, DV

"USDA PRIME" 8 OZ CENTER CUT FILET MIGNON\* (+\$12)

madeira demi-glace with trumpet mushrooms and pearl onions, buttery mashed potatoes, DV

PRIME PORK CHOP\*

mustard sauce, bourbon molasses sweet potatoes, collard greens

8 OZ SHORT RIB\*

shiitake & pearl onion red wine sauce, three cheese grits, roasted baby heirloom carrots, goat cheese

1 1/2 LB BUTTER POACHED SHELLING LOBSTER WITH SCALLOPS AND SHRIMP\* (+\$12)

beurre blanc, buttery mashed potatoes, DV

\*LIMITED QUANTITIES AVAILABLE\*

LOUISIANA CIOPPINO - IN ITS OWN POT\*

basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, linguine

VEGAN OR VEGETARIAN OPTION AVAILABLE

## DESSERTS

WHITE CHOCOLATE BREAD PUDDING

white and dark chocolate sauces

COCONUT CREAM PIE

chocolate sauce, whipped cream

BOURBON PECAN PIE

chocolate sauce, ice cream

GRAND MARNIER CRÈME BRÛLÉE\*

fresh fruit

FLOURLESS CHOCOLATE DECADENCE CAKE\*

almonds, whipped cream

BROCATO'S SEASONAL SORBET\*

fresh fruit

## LAGNIAPPE

CHOCOLATE COVERED STRAWBERRIES

\*GLUTEN FREE AVAILABLE

PLEASE, NO SEPARATE CHECKS

GRATUITY ADDED TO PARTIES OF 5 OR MORE

MENU SUBJECT TO CHANGE