



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

CAESAR SALAD\* \$17  
Spanish boquerones white anchovies, parmesan, toasted breadcrumbs, cheese crostini  
*VEGETARIAN OPTION AVAILABLE*

BEEF, 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

MISSISSIPPI QUAIL (+\$3) \$22  
cheese grits, foie gras, shiitake mushrooms, marsala demi-glace

NEW ORLEANS STYLE BBQ SHRIMP\* \$18  
U/12 head-on shrimp served in cast iron skillet with garlic bread

### MAINS

PANÉED GULF FISH WITH CRAWFISH ÉTOUFFÉE\* \$38  
jalapeño hollandaise, brabant 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

HALF FRIED CHICKEN \$28 (-\$4)  
served in an iron skillet with corn pudding, black eyed peas & collard greens medley, cojito cheese, housemade hot sauce

USDA "PRIME" BEEF RIBEYE\* \$52 (+\$8)  
trumpet mushrooms, red wine sauce, buttery mashed potatoes, DV

C.A.B. SHORT RIB\* \$42 (+\$4)  
shiitake & pearl onion red wine sauce, three cheese grits, roasted baby heirloom carrots, goat cheese

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

WINES BY THE GLASS

SPARKLING

ARTE LATINO CAVA BRUT SPAIN N/V	\$12.00
JEIO PROSECCO ROSÉ MILLESIMATO BRUT ITALY '23	\$13.00
SCHARFFENBERGER BRUT MENDOCINO CALIFORNIA N/V	\$14.50
FRE BRUT CALIFORNIA (NON-ALCOHOLIC)	\$12.50

WHITE/ROSE

HENRI BOURGEOIS "PETIT BOURGEOIS" SAUVIGNON BLANC LOIRE FRANCE '24	\$12.50
MAISON SALEYA ROSE PROVENCE FRANCE '25	\$13.00
VIETTI MOSCATO D'ASTI ITALY '24	\$13.00
CROWDED HOUSE SAUVIGNON BLANC MARLBOROUGH NEW ZEALAND '24	\$13.00
MARTIN RAY CHARDONNAY SONOMA COAST CALIFORNIA '24	\$13.50
ALBERT BICHOT HORIZON DE BICHOT CHARDONNAY FRANCE '22	\$13.50
BANFI SAN ANGELO PINOT GRIGIO TUSCANY '24	\$13.00
ABADIA DE SAN CAMPIO ALBARINO RIAS BAIXAS '23	\$13.00

RED

SOTTANO MALBEC MENDOZA ARGENTINA '24	\$13.00
CHALK HILL PINOT NOIR SONOMA COAST CALIFORNIA '23	\$14.50
SIDURI PINOT NOIR WILAMETTE VALLEY OREGON '22	\$14.00
RODNEY STRONG RESERVE CABERNET SAUVIGNON SONOMA CALIFORNIA '20	\$17.50
KLINKER BRICK CABERNET SAUVIGNON LODI CALIFORNIA '23	\$14.00
FERRARI CARANO MERLOT SONOMA CALIFORNIA '22	\$13.75
SAINT COSME CÔTES DU RHONE FRANCE '24	\$13.50
TOLAINI VALLENUOVA SANGIOVESE CHIANTI CLASSICO TUSCANY '22	\$13.00

BEER

GNARLY BARLEY JUCIFER IPA	\$9.00	MICHELOB ULTRA	\$9.00
URBAN SOUTH PARADISE PARK LAGER	\$9.00	SAINT ARNOLD DRY CIDER	\$9.00
URBAN SOUTH PARADISE PARK LIGHT	\$9.00	STELLA ARTOIS	\$9.00
PARISH BREWING CANEBRAKE	\$9.00	ATHLETIC RUN WILD IPA N/A	\$10.00
CHIMAY BLUE LABEL	\$13.00	ATHLETIC GOLDEN ALE N/A	\$10.00

COCKTAILS

STRAWBERRY LEMONADE* housemade strawberry vodka, lemon juice	\$14.50	BLACK CHERRY MANHATTAN bourbon, angostura, amaro, luxardo cherry juice	\$15.00
CLASSIC HURRICANE* light and dark rum, passion fruit syrup, orange juice, cranberry juice, fresh lime juice	\$14.50	PIMM'S MARTINI housemade cucumber gin, Pimm's #1, and lime juice finished with splash of ginger beer	\$14.50
COOL HAND CUKE* cucumber infused gin, fresh lemon, cava	\$14.50	RED SANGRIA red wine, spiced simple syrup, orange liquor, Cognac	\$14.00
STORYVILLE SPRITZER* gin, aperol, grapefruit juice floated with cava	\$14.50	AMARETTO SIDECAR Amaretto, Dry Curacao, and fresh lemon juice served up with a sugar rim	\$16.00
DESERT BLOOM Condesa Prickly Pear Gin, fresh citrus, cranberry, cava	\$14.50	ESPRESSO MARTINI house-infused vanilla vodka, Mr. Black coffee liqueur, housemade cold brew	\$17.00
MARGARITA DEL FUEGO* mezcal, triple sec, jalapeno, fresh citrus	\$15.00		

\*non-alcoholic version available