# PELICAN CLUB DINNER MENU

THREE COURSES $63 AND UP
(APPETIZER WITH ENTRÉE, WITH EITHER A SOUP OR DESSERT)
A LA CARTE PRICES LISTED NEXT TO EACH ITEM

## ADD A SOUP FOR FOUR COURSES $8

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

## APPETIZERS & SALADS

PELICAN CLUB BAKED OYSTERS* 19
applewood smoked bacon, parmesan, garlic herb butter

SEAFOOD MARTINI* 19
crab, shrimp, lobster, creole potato salad, avocado, ravigote sauce

HEIRLOOM TOMATO, BURRATA & WALNUT SALAD* 18
arugula, mixed lettuces, pickled red onions, creamy basil vinaigrette
*VEGAN OPTION AVAILABLE*

ESCARGOTS EN CROUTE* 19
mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE* 22(+2)
lemon garlic beurre blanc

CRISPY CALAMARI* 18
spicy peanut noodles, curried aioli

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

NEW ORLEANS STYLE BBQ SHRIMP* 20
U/12 head-on shrimp served in a cast iron skillet with garlic bread

## ENTRÉES

PRIME PORK CHOP* 39
mustard sauce, bourbon molasses sweet potatoes, haricots verts

HALF FRIED CHICKEN 38
served in an iron skillet with corn pudding, black eyed peas & haricot verts, cojito cheese, housemade hot sauce

WHOLE CRISPY FISH* 39
citrus chili sauce and pineapple with jasmine rice

PANÉED GULF FISH WITH CRABMEAT* 38
jalapeño hollandaise, meunière, brabant potatoes, haricots verts

LOUISIANA CIOPPINO - IN ITS OWN POT* $38
basil garlic tomato sauce, gulf fish, shrimp, scallops, mussels, clams, calamari, buttered linguine
*VEGAN/VEGETARIAN OPTION AVAILABLE*

C.A.B. SHORT RIB* 42(+3)
shiitake & pearl onion red wine sauce, three cheese grits, roasted baby heirloom carrots, goat cheese

8 OZ CENTER CUT FILET MIGNON* 53(+10)
buttery yukon gold mashed potatoes, marchand du vin, DV

12 OZ MUSTARD, WALNUT & HERB CRUSTED RACK OF LAMB* 53(+10)
mint-demi, buttery yukon gold mashed potatoes, DV

## DESSERTS

WHITE CHOCOLATE BREAD PUDDING 11
white and dark chocolate sauces

COCONUT CREAM PIE 11
chocolate sauce, whipped cream

STICKY TOFFEE PUDDING 11
soaked and topped with caramel, served with vanilla ice cream

BOURBON PECAN PIE 11
chocolate sauce, ice cream

FLOURLESS CHOCOLATE DECADENCE CAKE* 11
almonds

GRAND MARNIER CRÈME BRÛLÉE* 11
fresh fruit

SORBET & FRESH FRUIT* 11

BREAD SERVICE 6
basket of our homemade focaccia bread and butter

GRATUITY ADDED TO PARTIES OF 6 OR MORE
PLEASE, NO SEPARATE CHECKS
CORKAGE FEE OF $40 PER BOTTLE
FOR WINE BROUGHT FROM HOME (LIMIT 2 BOTTLES)
A 3% ADMINISTRATIVE FEE IS ADDED TO ALL GUEST CHECKS
MENU SUBJECT TO CHANGE

*GLUTEN FREE AVAILABLE