



THANKSGIVING 2020 MENU

FOUR COURSES \$59

SOUPS

TURTLE SOUP WITH AGED SHERRY
SHRIMP, CHICKEN & SAUSAGE GUMBO
VEGAN CARROT COCONUT GINGER SOUP*

APPETIZERS & SALADS

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

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

JUMBO LUMP CRAB & SHRIMP RAVIGOTE*
half avocado, mixed lettuces

MUSHROOM RAVIOLI
italian sausage, shrimp, spinach, anise cream

NEW ORLEANS STYLE BBQ SHRIMP
U-12 shrimp served in cast iron skillet with garlic bread

LITTLE GEM LETTUCES WEDGE (VEGETARIAN/VEGAN AVAILABLE)*
creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, toasted pepitas

CRAB & SHRIMP CAKES
calabrese aioli, side salad

MAINS

SLOW ROASTED TURKEY ROULADE
mushroom gravy, classic sausage dressing, house made orange cranberry relish, bourbon pecan
sweet potatoes, haricots verts

PANÉED GULF FISH WITH JUMBO LUMP CRABMEAT*
jalapeño hollandaise, meuniere sauce, baby potatoes, haricots verts

12 OZ HONEY GLAZED & ROASTED PRIME PORK CHOP
spicy mustard sauce, mashed sweet potatoes, snow peas

VEGAN ROASTED ACORN SQUASH
cherry, fig, pecan, bread and sage stuffing mushroom sauce, haricots verts, braised red cabbage

WHOLE CRISPY GULF FISH* (+\$3)
citrus chili sauce, jasmine rice

12 OZ ROASTED PRIME RIB* (+\$6)
mashed potatoes, VD choice of marchand du vin or bearnaise

MUSTARD & HERB CRUSTED RACK OF LAMB (+\$7)
mint-demi glace, truffle mashed potatoes, DV

DESSERTS

WHITE CHOCOLATE BREAD PUDDING
white & dark chocolate sauces

COCONUT CREAM PIE
chocolate sauce, whipped cream

BOURBON PECAN PIE
chocolate sauce, whipped cream

GRAN MARNIER CREME BRULEE*

PUMPKIN CHEESECAKE
toasted pecan rum caramel sauce

*GLUTEN FREE AVAILABLE
MENU SUBJECT TO CHANGE