

The Pelican Club

RESTAURANT WEEK MENU 2011

3 Course Prix Fixe

APPETIZER

(Choice of)

LUMP CRABMEAT AND SHRIMP CAKES

With a Fried Green Tomato and Pineapple-Jalapeno Chutney and Remoulade Sauce

CORN AND CRAB BISQUE

PELICAN CLUB BAKED OYSTERS

Served on the Half Shell with Apple-Smoked Bacon
Roasted Red Peppers Parmesan and Garlic Herb Butter

ITALIAN SALAD WITH TOMATO AND TOASTED BREAD

With House Grown Basil Olive Salad Vidalia Onions Roasted Garlic Pepperoncini and Parmesan

SEAFOOD MARTINI RAVIGOTE

Lobster Gulf Shrimp and Jumbo Lump Crabmeat with Potato Salad

SEAFOOD CHICKEN AND ANDOUILLE GUMBO

ENTRÉE

(Choice of)

7 OZ. FILET MIGNON WITH CRABMEAT AND SHRIMP CAKE

With Truffle Mashed Potatoes Baby Vegetables and Béarnaise Sauce

CHILLED CRAB BOIL POACHED SALMON

With Tropical Salsa and Asian Slaw

1 LB WHOLE LOBSTER

With Seared Diver Sea Scallops and Sautéed Jumbo Shrimp
Baby Vegetables Corn Maque Choux Roasted New Potatoes and Lemon Beurre Blanc Add \$8

CRISPY PARMESAN CHICKEN BREAST PAILLARD

With Arugula and Baby Greens Toasted Walnuts and Grapefruit in a Creamy Goat Cheese Dressing

PANÉED GULF FISH

WITH JUMBO LUMP CRABMEAT

With Roasted New Potato Baby Vegetables Creole Meuniere Sauce and Jalapeño Hollandaise

PANEED VEAL

With Shitake Mushrooms, Marsala Wine, Foie Gras
And House Grown Basil Pesto with Spaghetti and Asparagus

DESSERT

(Choice of)

WHITE CHOCOLATE BREAD PUDDING

VANILLA BEAN AND BRANDY CRÈME BRULEE

RASPBERRY SORBET WITH BERRIES

\$35.00 plus tax and gratuity

Valid for parties of 12 or less

Available Nightly (with some exceptions)