

Appetizers



DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach, & goat cheese, served with ginger soy dipping sauce | 15

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with jalapeño tartar sauce | 14

ROASTED MUSHROOM RAGOUT

Shiitake, crimini & Portobello mushrooms oven roasted in Madeira wine cream sauce, served with grilled ciabatta bread & goat cheese | 13

JUMBO LUMP CRABCAKE

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic ravigote & a petit green salad | 22

Soups & Salads



GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage | 9.5

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters & okra | 10

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese topped with Dijon mustard vinaigrette | 9.75

FALL SALAD

Tender baby greens & spiced pecans tossed with herb vinaigrette topped with crumbled Danish bleu cheese & dried cranberries | 9

Entrées



WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, vegetable of the day & lemon butter sauce | 31
(sauté of jumbo lump crabmeat +13)

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground grits & red-eye gravy | 30

PEPPER CRUSTED DUCK BREAST

Pan seared duck breast served atop creamy shitake mushroom risotto finished with natural reduction sauce enhanced with port wine | 42

MR. B'S BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce & French bread for dipping | 31

TANGLEWOOD FARM ROASTED TURKEY

Roasted free range turkey served with sage sausage, cornbread dressing, mashed sweet potatoes, haricots vert, cranberry relish, & house made gravy | 42

BOURBON PORK LOIN

Grilled pork tenderloin medallions served alongside leek, butternut squash & goat cheese brioche bread pudding, finished with bourbon enhanced natural reduction sauce | 38

FILET MIGNON

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds & vegetable of the day | 44

Desserts



HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 9

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 9

PUMPKIN CHEESECAKE

Rich creamy cheese infused with pumpkin, baked in a graham cracker crust, finished with Chantilly cream | 10

BREAD PUDDING

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce | 8

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream & raspberry sauce | 9

LITTLE PILGRIMS MENU

| \$14, includes dessert |

Entrées

FRIED SHRIMP

French fries, vegetables

JUNIOR TURKEY DINNER

mashed sweet potatoes, vegetables

FRIED CHICKEN STRIPS

French fries, vegetables

Dessert

VANILLA ICE CREAM WITH CHOCOLATE SAUCE

RANDY STEIN
GENERAL MANAGER

CINDY BRENNAN
OWNER

MICHELLE MCRANEY
EXECUTIVE CHEF