

## 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