



FLIGHT

The Restaurant at Pelican Point

APPETIZERS

MUFFULETTA KICKERS 10

muffuletta blend fried crispy

HUMMUS & PITA 10

homemade hummus, prepared by the chef daily & served with pita bread & fresh vegetables

SOUTHWEST EGGROLLS 10

crispy fried eggrolls stuffed with chicken, black beans, corn, jack cheese & cilantro. Served with avocado ranch.

BOUDIN BALLS 10

breaded spicy pork & rice fried crispy

CHICKEN WINGS 10

five naked, deep fried wings tossed in your choice of mango habanero, buffalo or bbq sauces.

SPINACH & ARTICHOKE DIP 10

homemade spinach & artichoke dip, created in house daily & served with fried tortilla chips

GUMBO OR SOUP Du JOUR

Cup 7 Bowl 12

SMALL BITES

SHRIMP FURY 13

jumbo gulf shrimp. grilled or fried, tossed in our signature mango habanero sauce.

SHRIMP & GRITS 15

gulf shrimp in a savory bbq butter sauce over yellow stone grits

POLLO TOSTADA 17

a member favorite - 12" crispy flour tortilla topped with chicken or shrimp, bacon, spinach & artichoke cream, sun dried tomatoes & four cheeses baked to perfection.

HANDHELDS & MORE

All handhelds served with french fries, sweet potato fries, onion strings, roasted potatoes or vegetable du jour

THE CLUBHOUSE BURGER 14

fresh ground chuck, (or marinated chicken breast) chargrilled & seasoned to perfection, dressed with mayo, lettuce, tomatoes, onions & pickle spear (add cheese +1).

THE COUNTRY CLUB 19

ham, turkey, applewood bacon, cheddar, swiss, mayo, lettuce, tomato | white or wheat bread | avocado +2

CAESAR WRAP 14

fried or grilled chicken (sub shrimp +3) with romaine ribbons, tomatoes, onions, parmesan & house caesar dressing wrapped in a flour or wheat tortilla.

SHRIMP TACOS (2) 16

a member favorite - fried or grilled gulf shrimp tacos topped with avocado, pickled red onions, cabbage slaw, cilantro aioli & mango habanero glaze

HAMBURGER STEAK 17

house grind, grilled onions & mushroom, garlic, brown gravy served with choice of side

FISH OR SHRIMP PLATTER 17

fried or grilled fish or shrimp served with choice of side

20% gratuity added to parties of 6 or more



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DINNER

Wednesday - Saturday

5:00 pm - 9:00 pm

SALADS

FAJITA SALAD 17

choice of ground beef, grilled chicken or grilled shrimp sauteed with peppers & onions served on a bed of mixed greens & topped with cucumbers, avocado, sour cream, pico de gallo & fried tortilla chips. served with salsa or avocado ranch dressing | combo +5 | trio +10

SALMON SALAD 17

blackened or seared salmon filet served over a caesar salad topped with boiled eggs & tomatoes. served with your choice of dressing.

CHICKEN AVOCADO SALAD 17

homemade chicken salad on two avocado halves served over seasonal greens & topped with cucumbers, tomatoes, red onions. Served with your choice of dressing (sub shrimp +3).

WEDGE SALAD 10

traditional full size lettuce wedge topped with bleu cheese crumbles, bleu cheese dressing, bacon bits, cherry tomatoes, purple onions & course ground black pepper.

CAESAR OR HOUSE SALAD

caesar or house salad: small 6 | large 11
add chicken 5 | add shrimp 6

DRESSINGS

butter milk ranch, blue cheese, Italian, honey mustard, balsamic vinegar, caesar, avocado ranch, red wine vinegar

ENTREES

All entrees served with a house or caesar salad & your choice of roasted potatoes. mashed potatoes (loaded +2), vegetable dujour, asparagus, or crawfish corn-bread dressing

FILET MIGNON 35

chargrilled 8-ounce USDA choice filet topped with garlic herb butter & served with your choice of side. add-ons: crab meat +6, grilled shrimp +6, mushrooms +3

FRENCH CUT BONE-IN PORK CHOP 28

grilled 10-ounce french cut pork chop topped with apple demi glace served with your choice of side.

NORTH ATLANTIC SALMON 28

seared salmon filet topped with garlic herb butter & served with your choice of side.

CHICKEN OR SHRIMP FETTUCCHINI ALFREDO 25

fettuccini pasta topped with a cream sauce with garlic and fresh parmesan cheese with your choice of side.

EGGPLANT OR CHICKEN PARMESAN 25

pan-fried Italian battered chicken breast or fried eggplant medallions served over angel hair pasta topped with house made marinara sauce & melted mozzarella cheese & served with garlic bread.