Soups

Crab and Corn Chowder
Crab, cream, sweet white corn, red pepper, onion and a blend of special spices served with a Parmesan Garlic Crostini

6/8

Tomato Basil Bisque
Our house made spicy, mildly sweet tomato basil bisque served with a Parmesan Crisp

6/8

Salads

The Peacock's Pantry House Salad
Mixed Field Greens, fresh strawberries, blue berries, dried cranberries, toasted pecans, Gorgonzola, Creamy Blue Cheese and Pink Poppy Seed
6 half/10 full

Spinach Salad
Baby Spinach, Dried Cranberries, Candied Pecans, Fried Goat Cheese Medallion, Pink Poppy Seed
10

The Peacock's Wedge
Iceberg wedge, Bacon, Gorgonzola, Balsamic Glaze, Blue Cheese Dressing and Chef's Choice of Tomato
10

Endive
Belgian Endive, Roasted Pear, Gorgonzola, Toasted Walnuts, Sun-dried Cherries, White Balsamic Italian Vinaigrette
10

Caprese Stack
Large Vine-ripened Tomato, Fresh Mozzarella, Basil, Mixed Field Greens, Balsamic Drizzle and White Balsamic Italian Vinaigrette
12

Signature Homemade Dressings
Creamy Blue Cheese, Pink Poppy Seed, White Balsamic Italian Vinaigrette

Salad Additions

Grilled Chicken Breast	6
Roasted Shrimp	6
Fried Oysters*	6
Petite Crab Cake	6
Lamb Lollipop Chop*	6

Small Plates

The Peacock's Charcuterie and Cheese Board
Dry cured salamis, meats, fine cheeses, local preserves, jellies and spreads
20

Bruschetta Trio (1 each)
Roasted Red Pepper, Goat Cheese Balsamic Drizzle
Sundried Tomatoes, Goat Cheese, Balsamic Drizzle
Pear Butter, Toasted Walnut, Gorgonzola, Clover Honey Drizzle
7

Bistro Burger Sliders*
Certified Angus Beef Slider Patties, Gorgonzola or Gruyere and Balsamic Caramelized Onions served on a petite Kaiser
8

Margarita Marinated Roasted Shrimp Cocktail with Tequila Lime Cocktail Sauce
Tequila-kissed, Roasted Large Shrimp served with our homemade Tequila-Lime Cocktail Sauce
10

Lamb Lollipops*
Grilled marinated, French Cut Australian Lamb Chops, Mango Chutney on a bed of greens
12

Pommes Frites
Parmesan Dusted Truffle or
Smoked Paprika and Sea Salt
5/7

Prosciutto-wrapped Asparagus (6 pieces)
Tender Roasted Asparagus wrapped in Prosciutto with Boursin and Champagne Mustard
6

Marinated Lamb and Pita*
Marinated Australian Lamb, warm pita, Tzatziki, Tomato Onion Salad in White Balsamic Vinaigrette
12

Petite Crab Cakes
Panko Crusted or Oven-Roasted, No Crust
Lump Crab, special spices, panko to bind, served with Lemon Dill Aioli
12

Fried Oysters*
Crispy Fried Oysters with house made Spicy Cocktail Sauce or Lemon Dill Aioli
12

Oyster or Shrimp Po' Boy Bites*
Sliced French Baguette, lettuce, tomato, spicy Bayou Remoulade, a Crispy Fried Creole-Spiced Oyster or Shrimp, Vidalia Onion Relish
12

Fried Green Tomatoes
Panko Crusted Fried Green Tomatoes, Smoked Gouda Pimento Cheese, Fire Roasted Red Pepper, Sriracha Aioli, Balsamic Drizzle and Vidalia Onion Relish
12

Cheese, Spreads and Dips

Cheese Slaw and Crackers
Our signature cheese spread of shredded cheeses and special spices with Crackers
6

Smoked Gouda Pimento Cheese and Crackers
House made Smoked Gouda Pimento Cheese
6

Hummus Duet
Roasted Red Pepper & Roasted Garlic
House blends served with warm pita bread
8

Maple Pecan Baked Brie
Maple glazed, Pecan-studded Baked Brie served with crackers and fruit
10

Herbed Baked Fontina Skillet Fondue
Gooey Goodness in a skillet served with bread for dipping
12

Pommes Frites Dipping Sauces
Gorgonzola Cream or Smoked Gouda Pimento Cream
2

Dinner Specialties

Seared Petite Beef Filet Mignon*

Seared Seasoned, Petite Bacon-wrapped Beef Filet Mignon, Gorgonzola Cream, Balsamic Caramelized Onions, Roasted Potato Trio, Garlic Mash, Grilled Seasoned Asparagus, Balsamic Reduction
27

Pinot Noir, Fig Glazed French Cut Pork Loin Chop(s)*

French Cut Bone-in Pork Loin Chop(s) grilled, sweet Pinot Noir Balsamic Fig Glaze, Twice-Baked Gruyere Red Potatoes and Roasted Brussels
22/28

Chicken Parmesan

Tender Chicken Breast, pounded thin, pan-fried in a Parmesan-Garlic Crust topped with Mixed Field Greens dressed in our White Balsamic Italian Vinaigrette and Shaved Parmesan
19

Agave Roasted Salmon with Roasted Pineapple, Habanero Citrus Salsa Verde*

Agave Roasted Salmon Filet, Roasted Pineapple, Habanero Citrus Salsa Verde, Twice-Baked Gruyere Red Potatoes and Grilled Seasoned Asparagus
22

Seafood Trio*

. Herbed Pan Roasted Salmon Filet, Our Signature Lump Crab Cake and Roasted Shrimp, Lemon Dill Aioli, Roasted Mixed Vegetables and Grilled Seasoned Asparagus
30

Sticky Lime Chicken

Honey Lime Glazed Chicken Breast served with Garlic Mashed Potatoes and Roasted Brussels
19

Herbed Pan Roasted Salmon*

Herbed Pan Roasted Salmon Filet, Lemon Dill Aioli, Jeweled Sweet White Corn and Twice Baked Gruyere Red Potatoes
22

Crab Cakes Panko-crusted or Oven-Roasted, No Crust

Our signature lump Crab Cakes finished with our Wasabi Cream served with Roasted Mixed Vegetables and Grilled Seasoned Asparagus
28

Grilled Marinated Lamb Loin Chops*

House Marinated Australian Lamb Loin Chops, grilled, Mint Aioli, Twice-Baked Gruyere Red Potatoes, Roasted Brussels
27

Gourmet Bistro Burger*

8 oz. Certified Angus Beef, grilled to order, Gruyere or Gorgonzola, Balsamic Caramelized Onions, Pantry Accompaniments, Pommes Frites, choice of Herbed Buttermilk Ranch Dipping Sauce or our Spicy Ketchup
14

The Peacock's Vegetable Plate

Caramelized Onion and Gruyere Tart, Roasted Mixed Vegetables, Jeweled Sweet White Corn and Grilled Asparagus
18

*Contains raw or undercooked ingredients

Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any food allergies and dietary restrictions. We will make every effort to accommodate your specific dietary needs.

Sweet Endings

All of our signature desserts are homemade on premises by our Chef
Ice Creams homemade by Gelati Celesti

Chocolate Ice Box "Cake-tini"

A "Cake-tini" … Layers dark chocolate wafers, bananas and homemade sweetened whipped cream stacked into a cake.
8

Cherry Pineapple Dump Cake

A delicious "dump" of cherries and pineapple topped with a cobbler-like buttery crust, served hot with a scoop of Gelati Celesti's Vanilla Ice Cream
8

Kahlua Chocolate Mousse

Our signature recipe ... A similar recipe was once served by Jackie Kennedy at the White House. So rich and decadent, it's a favorite!
8

"Buttons"

Petite Cream-filled Profiteroles served with your choice our hot Grand Marnier Chocolate Sauce or our warm house made Mixed Berry Syrup
8

Carrot Cake "Bread Pudding"

Our moist homemade Carrot Cake, topped with our Cream Cheese Frosting baked in a Bread Pudding Custard served with a scoop of Gelati Celesti's Vanilla Ice Cream finished with our Caramelized Bourbon Pecan Pineapple Sauce
8

Drunken Berries over Vanilla Ice Cream

Chef's Choice of Seasonal Berries include Strawberries, Blackberries, Blueberries and Raspberries sweetened and soaked in Fruit Liqueurs served over Gelati Celesti's Vanilla Ice Cream in a Sugar- rimmed stemmed glass.
8

Maple Pecan Baked Brie

Maple glazed, Pecan-studded Baked Brie served with crackers and fruit
10

Floats

Orange Dream

Gelati Celesti's Vanilla Ice Cream and Virgil's Orange Cream Soda

Black Cherry

Gelati Celesti's Vanilla Ice Cream and Virgil's Black Cherry Cream Soda

Root Beer

Gelati Celesti's Vanilla Ice Cream and Abita Root Beer
8

Brunch Specialties

Petite Bacon-Wrapped Beef Filet Mignon and Poached Eggs*

Grilled Bacon-wrapped Beef Filet Mignon served over Roasted Vegetables and Grilled Asparagus topped with Poached Eggs and Hollandaise Sauce
16

The Peacock's Pantry French Toast

Egg battered Challah, hot from the griddle, dusted with powdered sugar, drizzled with House Made Mixed Berry Syrup served with fresh mixed berries
12

Herbed Pan Roasted Salmon and Poached Eggs*

Herbed Pan Roasted Salmon served over Roasted Winter Vegetables topped with Poached Eggs served with a side of Grilled Asparagus finished with Hollandaise Sauce
15

Frittata Du Jour and Greens

An open-faced omelet finished in the oven with today's special ingredients, topped with Mesclun Field greens dressed with our White Balsamic Italian Vinaigrette and Shaved Parmesan
12

Chicken a la King served over Homemade Yeast Rolls

Homemade Chicken a la King served over our homemade buttered yeast rolls served with grilled Asparagus
12

Truffled Egg Toast*

Decadent and rich … is this open-faced melted Challah and Gruyere cheese sandwich with Egg Yolks and White Truffle Oil served with a side of grilled asparagus drizzled with a balsamic glaze
12

Red Velvet Waffle

Our chocolately red velvet waffle is dusted with powdered sugar topped with our cream cheese icing, whipped cream, fresh sliced strawberries and a chocolate-dipped strawberry
12

Pork Loin Medallions and Brunch Mish Mash with Petite Homemade Biscuits

Pork loin medallions lightly dusted, pan-fried served with our Brunch Mish Mash of eggs, scrambled with spinach, roasted red pepper, onion and gruyere served with our petite homemade biscuits buttered and drizzled with clover honey
13

The Peacock's Bistro Burger*

Premium 8 oz. Certified Angus Beef Burger, seasoned and grilled to order topped with Balsamic Caramelized Onions, Gruyere or Gorgonzola served with Pommes Frites and choice of our Herbed Buttermilk Ranch Dipping Sauce or Spicy Ketchup.
13

The Peacock's Roasted Vegetable Plate

Caramelized Onion and Gruyere Tart, Roasted Mixed Vegetables, Jeweled Sweet White Corn and Grilled Asparagus
12

Crab Cakes Benedict

English Muffin Topped with Crab Cakes, Poached Eggs and Hollandaise served with Grilled Asparagus and Roasted Vegetables
16

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