

THE
PIONEER CLUB
1948

Starters

Cajun Corn Fritter 11

A pan-seared corn fritter topped with a crawfish cream sauce

Devilled Eggs & Fried Oysters 13

House-made devilled eggs topped with our Cajun seasoned fried oysters

Personal Charcuterie Board 14

Assorted fruits, meats, cheeses, crackers, and a house-made jam

Shrimp Cocktail 14

Jumbo shrimp served chilled with house-made cocktail, remoulade, or tartar sauce

Fried Green Tomatoes 14

Three crispy green tomatoes served with a pimento cheese spread and topped with jalapenos, and tomato jam

Shrimp Biscayne 15

Jumbo shrimp sauteed with fresh garlic, jalapeno, and butter served with toasted bread

Sous Vide Duck 16

Tender sous-vide duck breast served with a flakey French onion pastry and topped with blueberry coulis

Steak Tartare 17

Tartare tossed in a house-made sauce served with shaved egg yolks, green goddess dressing, and crostini

Charbroiled Oysters 18

Your choice of Garlic Butter, Bienville, or Rockefeller

Salads

Caesar Salad (Large 12) (Small 6)

Bed of diced romaine hearts topped with parmesan cheese, crostini, and a house-made dressing

PC Wedge 13

A fresh lettuce wedge with grape tomatoes and applewood bacon topped with house-made bleu cheese dressing and bleu cheese crumbles

Beet Root & Apple Salad 13

A spinach salad tossed with beets, apples, capers, and feta cheese topped with a mint vinaigrette and carrot frites

Chef's Shrimp and Crab Salad (Large 15) (Small 8)

A seafood salad tossed with chopped boiled shrimp, jumbo lump crab meat, red onions, cucumber, boiled egg, and avocado served on spring mix topped with Cajun aioli and pistachio dust

Chef's Choice Entrees

Cajun Carbonara Pasta 26

Grilled chicken over penne pasta with a Tasso and parmesan sauce

Spinach & Artichoke Stuffed Chicken 31

Grilled chicken breast stuffed with an artichoke, spinach, and three cheese blends served with Brabant potatoes finished with a lemon dill cream sauce

Blackened Tuna Steak 35

Pan seared tuna served with an herb risotto and sauteed broccoli finished with a Cajun remoulade

Braised Short Ribs 41

Tender short ribs served with garlic mashed potatoes and red wine glazed carrots finished with a demi au jus

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Entrées

Jumbo Shrimp 26
Jumbo shrimp fried and accompanied with your choice of remoulade, cocktail, or tartar sauce. Served with two side choices.

Veal Picatta 31
Tender veal pan seared and topped with capers, artichoke hearts, and lemon beurre blanc. Served with two side choices.

Crab Roll (Appetizer/1) 19 (Entrée/2) 34
Thin crepe(s) filled with jumbo lump crab meat topped with three cheese alfredo and cheddar cheese. Served with two side choices.

Fish of the Day 40
Filet of fresh fish pan seared or herb crusted and topped with lemon beurre blanc. Served with two side choices. Add seafood stuffing 5

Veal Pioneer 39
Tender veal pan seared and topped with jumbo lump crab meat, sauteed mushrooms, and hollandaise. Served with two side choices.

Ribeye 46
12-ounce ribeye cut from the heart of the rack and seasoned to perfection. Served with your choice of demi-glace, mushroom demi-glace, or peppercorn au poivre and two side choices.

Filet 47
8-ounce tenderloins seasoned to perfection. Served with your choice of demi-glace, mushroom demi-glace, or peppercorn au poivre and two side choices.

Sides & Add-ons

Brussel Sprouts
Sautéed Spinach
Glazed Carrots
Broccoli
Asparagus
Green Beans

Baked Potato
Sweet Potato Wedges
Brabant Potatoes
Garlic Mashed Potatoes
Herb Risotto
French Fries

Add:
Crabmeat 16
Chicken 10
Shrimp 16
Fried Oysters 16
Crawfish Cream Sauce 13

Dessert

Mississippi Mud Pie 12
Oreo Crumble Crust with Cheesecake and Chocolate Mousse filling

Key Lime Pie 12
Graham Cracker Crust with house made Key Lime filling

Flourless Chocolate Torte 12
Dairy Free chocolate topped with macerated berries

Praline Ball 10
Vanilla ice cream, caramel, chocolate syrup, candied pecans, whipped cream

Mint Parfait 9
Vanilla ice cream, crème de menthe, whipped cream, Andes Mint

The Pioneer Club prides itself on pleasing our members and guests. If you would like something that is not offered on our menu, please ask. We will do our best to accommodate.

Food Allergy Warning

Please be advised that food prepared in our restaurant may contain the following ingredients: fish, shellfish, milk, eggs, wheat, peanuts, tree nuts, or soybeans. If you have a food allergy, please notify your server.
Some items at this establishment may contain imported Crawfish or Shrimp. Ask for more information.

