



___arbour View Rd. Gordonville, Texas

(903) 523-4500

pelicans-landing.com

FALL & WINTER HOURS Mon- CLOSED

Tues & Wed 5pm - 9pm

*Thurs 4pm - 9pm

*Fri 11am - 9pm

*Sat 8am - 9pm

*Sun 8am - 8pm

Rhonda B Karaoke

Sat., Feb. 3rd Fri., Feb. 16th & Sat., March 2nd



Galentine's Paint Party Tues., Feb 13th 6:00 to 8:00 p

Grab your friend for a Fun Night Out!

Choose. Either the Winter Red Cardinal or the Valentine Heifer.

Special Galentine's Gift Giveaway!

Arrive early for Dinner and Drinks.

(Food and beverages are not included in the paint tickets)



30.00 per person

Text PL13 940-210-4824 for tickets

For The Spontaneous Romantio

Wednesday, February 14th Dinner Special

Italian Stuffed Pasta 12.99

No Reservation Required

Saturday & Sunday Full Breakfast Menu

SUNDAY COMFORT FOOD LUNCH

Feb. 4th Spicy Taco Casserole & Chips 12.99

Feb. 11th Chicken & Sausage Jambalaya 12.99 Feb. 18th Meatloaf 12.99

Feb. 25th Pork Loin 12.99

February Drink Specials

Coco-Chata - Rumchata, Coconut Rum, Lime Juice and Soda Water Cotton Candy - Tequila, Watermelon Schnapps, Sweet & Sour, Sprite, Blue Curacao Love Bug - Grenadine, Cranberry Juice, Vodka, Sprite, Strawberries

Nightly Specials

TWISTED TUESDAY—HAPPY HOUR 5-9p

2 Dollar Dogs! 1 Dollar off well drinks

Taco Tuesdays 3 (Hard or Soft) Tacos with Rice, Beans, & Chips 7.99

WEDNESDAY All You Can Eat Catfish 12.99 Happy Hour 5-9p 3.00 well drinks, 1/2 off draft beers

THURSDAY Scallops Carbonara - Scallops Sautéed with Mushrooms, Bacon, Green Onions & Sundried Tomato Strips over Penna Pasta Served with a Side Salad & Roll 18.99

Thirsty Thursday 6-9p 3.00 well drinks, 1/2 off draft beers

FRIDAY Smoked Sirloin Specially Seasoned and Smoked In-House. Served with Veggie of the Day and Choice of Potato. **Market Price** - Enjoy, until gone

SATURDAY Prime Rib Seasoned and Smoked. Served with Veggie of the Day and Choice of Potato. Market Price - Enjoy, until gone

Wings Around The World

Four Course Gourmet Dinner and perfectly paired wines selected from around the world!

Pelican's Landing has teamed up with **Milieu Wine Bar** to create a wonderful menu with perfectly paired Wines.

Wine Consultant Michelle Valdez will lead you through a wine journey featuring hand selected wines from regions around the world.

Appetizers: Imported and Domestic Cheeses, Meats, Fresh Fruit, and Crackers

Soup: Roasted Red Pepper, Tomato & Lump Crabmeat En Crute

Cntree: Beef Tournedos au Poivre, Dauphinoise Potatoes, Grilled Asparagus with Caramelized Pearl Onions, Tomato Rose, Rolls with Butter Rose

Dessert: Baked Alaska Made with Cappuccino Fudge Ice Cream





March 9th 7:00 pm

Reservation Ticket Required

125.00 per person (price includes tax and gratuity.)

Online tickets available at pelicans-landing.com & eventbrite.com *Tickets sales end March 4th*