

Menu One

SALAD

House Salad

Mixed Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons with a Creamy Balsamic Vinaigrette

ENTREE

Ten Ounce French Cut Pork Chop

Sweet Potato Spoon Bread, Bacon Braised Collard Greens, and Chipotle Apple Chutney

Grilled Atlantic Salmon

Lowcountry Red Rice, Asparagus, and Garlic Herb Butter

Pan Roasted Chicken

Goat Cheese Mashed Potatoes, Sautéed Broccolini, and a Sun-Dried Tomato Gorgonzola Cream

DESSERT

Chocolate Bread Pudding

Served Warm with Vanilla Ice Cream and Raspberry Sauce

\$50+++ per person

Does not include Tax, Gratuity, or Service Charge

Menu Two

A P P E T I Z E R

Caprese Insalata

Heirloom Tomatoes, Fresh Basil, Buffalo Mozzarella, Pesto, Balsamic Reduction, and Extra Virgin Olive Oil

S A L A D

House Salad

Mixed Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons with a Creamy Balsamic Vinaigrette

E N T R E E

House Roasted Prime Rib

Goat Cheese Mashed Potatoes, Seasonal Sautéed Vegetables, and Au Jus

Grilled Atlantic Salmon

Lowcountry Red Rice, Asparagus, and Garlic Herb Butter

Pan Roasted Chicken

Goat Cheese Mashed Potatoes, Sautéed Broccolini, and a Sun-Dried Tomato Gorgonzola Cream

D E S S E R T

Chocolate Bread Pudding

Served Warm with Vanilla Ice Cream and Raspberry Sauce

\$60+++ per person

Does not include Tax, Gratuity, or Service Charge

Menu Three

A P P E T I Z E R

Shrimp Cocktail

With House Made Cocktail Sauce and Lemon

S A L A D

Caesar Salad

Chopped Romaine, Croutons, Shaved Parmesan
Cheese with House Made Caesar Dressing

E N T R E E

Eight Ounce Filet Mignon

Goat Cheese Mashed Potatoes, Asparagus,
and a Veal Demi Glace

Pan Roasted Chicken

Goat Cheese Mashed Potatoes, Sautéed Broccolini,
and a Sun-Dried Tomato Gorgonzola Cream

Herb Seared Grouper

Goat Cheese Mashed Potatoes, Asparagus,
and a Mandarin Orange Aioli

D E S S E R T

House Made Key Lime Pie

Whipped Cream and Fresh Berries

\$70+++ per person

Does not include Tax, Gratuity, or Service Charge

Menu Four

A P P E T I Z E R

Shrimp Cocktail

With House Made Cocktail Sauce and Lemon

S A L A D

Caesar Salad

Chopped Romaine, Croutons, Shaved Parmesan
Cheese with House Made Caesar Dressing

S O U P

Cup of She Crab Soup

Topped with Sherry and Parsley

E N T R E E

Eight Ounce Filet Mignon with Lobster Tail

Goat Cheese Mashed Potatoes, Asparagus,
and a Veal Demi Glace

Pan Roasted Chicken

Goat Cheese Mashed Potatoes, Sautéed Broccolini,
and a Sun-Dried Tomato Gorgonzola Cream

Herb Seared Grouper

Goat Cheese Mashed Potatoes, Asparagus,
and a Mandarin Orange Aioli

D E S S E R T

House Made Key Lime Pie

With Whipped Cream and Fresh Berries

\$90+++ per person

Does not include Tax, Gratuity, or Service Charge