



Dinner Menu

Executive Chef Josh Werle

Appetizers

Artisan Cheese Plate Chef's daily selections \$12.99

Classic Shrimp Cocktail- with cocktail sauce \$11.99

Tomato & Brie Bruschetta- grilled Tuscan bruschetta, basil pesto, tomato & sliced brie \$6.99

Black Forest Ham Wrapped Asparagus- with goat cheese fondue \$6.99

Bleu Cheese Chips - with bacon & scallions \$6.99

Maryland Style Crab Cakes- with sherry mustard and country ham remoulade \$11.99

Buttermilk Battered Calamari- with marinara \$9.99

Battered Artichoke Hearts- lightly breaded, sprinkled with parmesan cheese and served with chipotle ranch \$10.99

Soups

Charleston She Crab Bisque- cup \$4.99 & bowl \$6.99 **Soup Du Jour**- cup \$4.99 & bowl \$6.99

Salads - Add chicken \$5 shrimp \$7, salmon \$7 or Scallops \$5 to any salad

Warm Goat Cheese & Spinach Salad- with Granny Smith apples, spiced walnuts, dried cranberries, and shaved shallots, white balsamic herb vinaigrette \$7.99

Fancy Bibb Salad-delicate bibb lettuce, crisp bacon, crumbled bleu cheese, cherry tomatoes, red onion and bleu cheese vinaigrette, \$7.99

Spinach Salad- spinach, crumbled bleu cheese, spiced walnuts, strawberry mango salsa, strawberry balsamic vinaigrette \$7.99

Mixed Green Salad- mixed greens, bleu cheese crumbles, scallions, bacon, pine nuts, tomatoes, bleu cheese horseradish dressing \$6.99

Caesar Salad- hearts of romaine, caesar dressing, pecorino romano cheese & focaccia croutons \$6.99

From the butcher's block

Seared Filet Mignon- 8 oz with mashed potatoes, grilled asparagus, parmesan creamed corn, and bleu cheese butter \$27.99 6 oz petite filet \$22.99 Oscar Style add \$6.00

Rack of Lamb - 8 oz Dijon encrusted New Zealand Lamb, mint risotto and grilled asparagus \$29.99

Encrusted New York Strip- 16 oz cut encrusted with black peppercorns and ground coffee beans. With haricot verts & roasted parmesan red potatoes \$32.99

Bone-In Ribeye- 22oz well marbled cut with haricot verts & roasted parmesan red potatoes \$34.99

12 oz. Prime Rib- with roasted parmesan red potatoes, grilled asparagus, and horseradish cream \$22.99

Sautéed Veal Medallions- with preserved lemon risotto and salad of crab and arugula finished with sauce béarnaise \$21.99

SEAFOOD & CHICKEN

Phyllo Wrapped Sea Bass- stuffed with shellfish, brie, and spinach, wrapped in buttered phyllo, and served with an artichoke and tomato beurre blanc \$24.99

Seared Jumbo Scallops - saffron rice, julienne garden vegetables and lemon lobster beurre blanc \$19.99

Shrimp & Grits- buttermilk & goat cheese grits with creamed country ham and fresh spinach \$18.99

Herb Crusted Salmon- served with wild rice pilaf and haricot verts with lemon hollandaise \$19.99

Asian Ahi Tuna- blackened, seared and served with a sesame ginger sauce, jasmine rice and mixed julienne vegetables \$17.99

Shrimp Pignoli Pasta- Shrimp, artichoke hearts, pine nuts, feta cheese, parmesan cheese, crushed red pepper & diced tomatoes tossed with penne pasta in extra virgin olive oil and spinach pesto. \$18.99

Herb Stuffed Chicken- Stuffed with spinach, shitake mushrooms & feta cheese. With haricot verts, wild rice pilaf and white wine beurre blanc \$17.99

~ Add a 4 oz Cold Water Lobster Tail \$14.99 ~ Add 2 Jumbo Scallops \$5 ~

18% gratuity may be added to parties of 10 or greater