



GRUYERE, ARUGULA & PROSCIUTTO
STUFFED CHICKEN BREAST

Caramelized Shallot Pan Sauce

BUTTERMILK FRIED CHICKEN

PECAN ENCRUSTED CHICKEN BREAST

Bourbon Maple Mustard Sauce or Dijon Cream

HERBED MUSHROOM & PARMESAN
STUFFED CHICKEN BREAST

BRAISED BEEF SHORT-RIBS

Slow Roasted in Red Wine, Thyme, Garlic

GRILLED SKEWER DUO

Marinated Beef and Chicken, Seasonal Vegetables

GRILLED MAHI MAHI

With Fresh Pesto OR Lemon Dill Cream

WILD MUSHROOM RAVIOLI

Porcini Cream Sauce

CAPRESE RAVIOLI, VODKA SAUCE

EGGPLANT ROLLATINI

*Rolled with Three Cheese Blend, Marinara,
Encrusted with Panko Parmesan*

SWEET TEA PORK TENDERLOIN

BALSAMIC MARINATED PORTABELLA

Topped with Tomato, Garlic, Spinach, and Parmesan

BOURBON MAPLE GLAZED SALMON

DIJON & PANKO ENCRUSTED SALMON

LOWCOUNTRY BOIL (FROGMORE STEW)

*Shrimp, Potatoes, Sweet Corn, Andouille Sausage,
Southern Spices*

PETITE FILET MIGNON

Cabernet Demi Glace

PETITE FILET MIGNON
WITH LUMP CRAB CAKE

Thyme Au Jus, Lemon Dill Sauce

PETITE FILET WITH
LOCAL JUMBO SHRIMP

Steak au Poivre

GRILLED LOCAL CATCH

Fresh Pesto or Lemon Dill Cream

SHRIMP & GRITS

*Local Shrimp Simmered in a White Wine
and Butter Sauce with Bacon, Garlic,
Bell Pepper, Onion Celery Parmesan Grits*

SIDES

Seasonal Roasted Vegetables

Oven Roasted Asparagus with Parmesan & Lemon Zest

Broccoli Parmesan

Roasted Broccolini

*Sautéed Green Beans with Bacon & Onion
or Mushrooms and Shallot*

Southern Vegetable Succotash

Traditional or Vegetarian Collards

*Herb Roasted Baby Red, Fingerling, Garlic Mashed
or Au Gratin Potatoes*

*Pimento Cheese or
Carolina Stone Ground Grits*

Charleston Red Rice

Champagne Risotto

Southern or Three Cheese Macaroni & Cheese

Fresh Baked Dinner Rolls & Herb Butter

Fresh Baked Corn Bread or Biscuits with Honey Butter