



PLATED ENTREES



**GRUYERE, ARUGULA & PROSCIUTTO STUFFED
CHICKEN BREAST**

Caramelized Shallot Pan Sauce

LAMB CHOPS

*Sweet and Russet Potato Gratin, Red Wine Demi
Glace*

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

WILD MUSHROOM RAVIOLI

Porcini Cream Sauce

EGGPLANT ROLLATINI

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

HERB ENCRUSTED PORK LOIN

SEASONAL GRAIN BOWL

Tomato, Garlic, Spinach, and Parmesan

SOY GINGER GLAZED SALMON

Charred Scallion, Julienned Carrot

FILET MIGNON

Cabernet Demi Glace

PETITE FILET MIGNON WITH CRAB CAKE

Thyme Au Jus, Lemon Dill Sauce

PETITE FILET MIGNON WITH LOCAL SHRIMP

Steak au Poivre

PAN SEARED WHITE FISH

*Gremolata, Citrus Beurre Blanc, or Tomato
Compound Butter*

SHRIMP & GRITS

Charleston Tomato Gravy