

First Course

Thai Calamari

peanut sauce, wasabi aioli

French Onion Soup

caramelized onions, crouton, gruyere cheese

Iceberg Wedge

bleu cheese, applewood smoked bacon

Seared Rare Ahi Tuna

ponzu, ginger, wasabi aioli, seaweed salad

Duck Confit

celery root puree, berry marmalade

Lobster Bisque

crema, sherry, cold water lobster

Tomato and Fresh Mozzarella

basil, balsamic vinaigrette

The Classic Caesar

romaine lettuce, sourdough crouton, parmesan cheese

Smoked Salmon

pickled red onion, capers, creme fraiche, country bread

Jumbo Shrimp Cocktail

traditional accoutrements

\$39 per adult, \$10 per child

We limit the reservations to ensure the guests can enjoy the food, service, and ambience.

Second Course

Blackened Mahi Mahi

Carolina Gold rice, cherry tomatoes, peas, tomato emulsion

Seared Salmon*

Butternut squash, cauliflower mash, green tomato relish

Pan Roasted Crab Cakes

asparagus, bernaise sauce

Filet Mignon*

rosemary mint demi glace, mashed potatoes

Shrimp and Grits

shrimp, crab, andouille sausage, cajun beurre blanc

Seared Rare Ahi Tuna*

carrots, zucchini, rice noodles, wasabi cucumber salad

Joyce Farms Chicken

pan roasted potatoes, brocolini, pickled red onions, madeira reduction

Shrimp Linguini

roasted grape tomatoes, parmesan cream

Heritage Farms Pork Chop

Carolina dirty rice

40 Day Aged Prime Sirloin Oscar Style

roasted potatoes

Third Course

Mom's Cheesecake

Apple Cake

Carrot Cake

Chocolate Cake