

Starters, Soups and Salads

- Fried Green Tomato Napoleon** \$6
Local green tomatoes layered with pimiento cheese
- Scallops Wrapped in Bacon** \$9
Tender sea scallops wrapped in apple wood smoked bacon finished with apricot glaze
- Calamari** \$7
Crispy calamari served with a spicy sweet chili sauce
- Shrimp Cocktail** \$9
Poached jumbo shrimp with cocktail sauce and lemon
- Savannah She Crab Soup** \$5
Rich she crab bisque with a hint of sherry
- Traditional Onion Gratin** \$5
Caramelized onion soup with melted provolone cheese
- Martini Salad** \$5
Tender field greens, local strawberries, sugared pecans Gorgonzola cheese and balsamic vinaigrette. Served table side, shaken not stirred
- Grilled Caesar Wedge** \$7
Grilled hearts of romaine with roasted roma tomatoes shaved parmesan cheese and croutons served with the classic Caesar dressing

From the Grill

The DeSoto Grille specializes in the finest aged *Certified Angus Beef*® grilled exactly the way you like. All steaks are served with red bliss whipped potatoes.

- Certified Angus Beef*® **Center Cut Rib-Eye**
Twelve ounce cut with demi-glaze and Gorgonzola butter \$27
- Certified Angus Beef*® **Filet Mignon**
Finished with demi-glaze
6 ounce \$26; 9 ounce \$33
- Certified Angus Beef*® **New York Strip**
Twelve ounce cut with brandied peppercorn sauce \$28

Specialties

- Shrimp and Grits** \$22
Wild Georgia shrimp sautéed with country ham and red eye gravy served over stone ground yellow grits and fried green tomatoes
- Crab Cakes** \$24
Twin lump crab cakes, stone ground yellow grits warm spinach and tomato salad with whole grain mustard aioli
- Pan Roasted Breast of Chicken** \$19
Red bliss whipped potatoes and broccolini finished with roasted chicken pan jus
- Blackened Wild Striped Bass** \$24
Served over cheddar cheese stone ground yellow grits topped with mustard bacon butter
- Seared Atlantic Salmon** \$21
Red onion and fennel slaw creamy lobster macaroni & cheese and apple gastrique
- Pan Seared Medallions of Beef** \$28
Red bliss whipped potatoes and rich demi-glaze topped with lobster & hollandaise sauce
- Fresh Herb Crusted Grouper** \$23
Local black grouper, crusted in basil and pine nuts with white bean ragout and demi-glaze

Pasta

- Shrimp & Scallop Pasta** \$21; half \$14
Sautéed shrimp and scallops served atop pappardelle pasta, roasted peppers, pine nuts, spinach and four cheese lobster cream sauce, freshly grated parmesan cheese, table side
- Italian Sausage & Penne Pasta** \$16; half \$10
Mild Italian sausage tossed with penne pasta and marinara sauce sautéed onions, peppers and mushrooms, finished with mozzarella and freshly grated parmesan cheese
- Grilled Shrimp or Chicken Alfredo** \$18; half \$11
Wild Georgia Shrimp or breast of chicken, tossed together with bowtie pasta, fresh cream and Asiago cheese, freshly grated parmesan cheese, table side