

STARTERS

LOW COUNTRY OYSTER STEW

with Wild Mushroom Grits \$12.50

SAUTEED VEAL SWEETBREADS

with Cornbread, Shiitake and Wild Rice Pancake,
Melted Onions and Crawfish-Veal Butter \$16.50

LOBSTER & CORN CHOWDER

with Basil Butter \$10.50

SAMPLING TRIO OF SOUPS \$12.00

ROMAINE & RADICCHIO SALAD

with Lemon-Thyme Caesar Dressing \$9.00

SUPER CHILLED WEDGE OF ICEBERG

with Smoked Bacon Jerky and
Buttermilk Dressing \$8.50

TENDER LOCAL FIELD GREEN SALAD

with Warm Goat Cheese Fritter and Toasted
Pecan Vinaigrette \$9.50

CHEF'S SUGGESTIONS

BOURBON GRILLED JUMBO SHRIMP

with Low Country Hoppin John, Creamed Corn
and Lobster-Basil Hushpuppies \$32.50

PAN ROASTED NATURAL SALMON

with Truffled Twice Baked Potato, Baby Bok
Choy, Cracked Mustard-Pecan Butter \$31.00

PAN SEARED MUSCOVY DUCK BREAST

with Mac & Goat Cheese, Beer Braised Greens and
Port Wine Jus \$34.50

GRILLED BONELESS "BERKSHIRE" PORK CHOP

with Smoked Bacon-Cheddar Grits, Creamy Collard
Greens and Shiitake Gravy \$34.00

BENNE CRUSTED RACK OF

NEW ZEALAND LAMB

with Wild Mushroom Potatoes
and Coconut Mint Pesto \$38.50

CORNMEAL DUSTED NORTH

CAROLINA MOUNTAIN TROUT

with Green Tomato Cobbler, Sautéed Spinach and
Tomato Brown Butter \$30.00

STEAKS AND CHOPS

"ANGUS" BEEF FILET \$30.00

"ANGUS" NEW YORK STRIP \$32.00

"PRIME" RIBEYE \$34.00

SAUCES

Blue-Cheese-Balsamic Glaze

Foie Gras-Truffle Butter

Red Pepper Béarnaise

Brandy-Peppercorn Sauce

Port Wine-Demi

PRIME SEAFOOD

LIVE MAINE LOBSTER Market Price

NATURAL SALMON \$25.00

BLACK GROUPE \$29.50

YELLOWFIN TUNA \$27.50

SAUCES

Ginger-Lime Butter

Toasted Pecan-Rosemary Butter

Tomato Vinaigrette

Horseradish Cream Sauce

Tapenade

ON THE SIDE 6.50

WILD MUSHROOM GRITS

ASPARAGUS WITH TRUFFLE AIOLI

CREAMY ROASTED GARLIC SPINACH

GOAT CHEESE SMASHED POTATOES

VIDALIA MASHED POTATOES

BACON & CHEDDAR FINGERLING POTATOES

RIESLING BRAISED SAVOY CABBAGE

ROASTED CAULIFLOWER WITH
MUSTARD CRUNCH