

Appetizers

- Tuna Tower** tuna tartare, lump crabmeat and avocado with lemon chile oil 22.00
- Lobster and Scallop Ceviche** lobster and scallops marinated with citrus juices and served with blue corn tortillas 17.00
- Colossal Crab Cocktail** colossal lump crabmeat served with cocktail sauce and traditional garnishes 18.00
- Jumbo Shrimp Satays** seared with thai chili dipping sauce 18.00
- USDA Prime Beef Quesadilla** with balsamic onions, cremini mushrooms, mozzarella, goat cheese and horseradish aioli 16.00
- Duck Confit Nachos** with red onions, tomatoes, pineapple mango salsa, blue corn tortilla chips and mild pepper queso 19.00
- USDA Prime Filet Mignon Kebab** seared with a smoked Gouda polenta cake and chimichurri drizzle 24.00
- Salsa Fresca** garden fresh tomato salsa served family style with blue corn tortillas 12.00

Pizzas and Flatbreads

- Quattro Formaggi Blanc Pizza** thin crust with basil-infused olive oil, muenster, parmesan, Bulgarian feta and mozzarella cheese 16.00
- Tuscan Pizza** thin crust with ricotta and mozzarella cheese, genoa salami, fresh basil and olive oil drizzle 18.00
- Barbecue Chicken Pizza** thin crust with chicken, caramelized onions, sliced mushrooms, mozzarella and goat cheese with sweet barbecue sauce 18.00
- Abbraccio Flatbread** garlic and herbed Boursin cheese with thinly sliced red peppers, cremini mushrooms and fresh thyme 16.00
- Tesorino Flatbread** sun-dried tomato pesto, goat cheese, chorizo sausage and pepperoncini peppers 16.00

Salads

- Tandoori Chicken Salad** with organic spinach, pickled ginger dressing and ricotta salata cheese 17.00
- Vine Ripened Tomato Salad** with a slice of Bulgarian feta, cucumbers, red onions, provencal olives and balsamic vinaigrette 16.00
(add grilled chicken 5.00)
- Pool-Side Grilled Chicken Salad** with avocado slices, caramelized onions and goat cheese over soy ginger mixed greens 17.00
- Greek Salad** with arugula, roma tomatoes, cucumbers, red onions, pepperoncini, provencal olives and creamy feta vinaigrette 16.00
(add grilled chicken 5.00)
- Crab Cake Salad** jumbo lump crab cake served atop mixed baby greens with shaved radishes, red onions, shallots and miso vinaigrette 22.00

Sandwiches

(served with waffle-cut french fries or mesclun greens with tomato and balsamic vinaigrette)

- Pavilion Vegetable Wrap** roasted portobello mushrooms, asparagus, red pepper, spinach, sun-dried tomatoes, mozzarella cheese and salsa verde 16.00
- Southern Shrimp Salad Croissant** large flaky croissant served with chopped jumbo shrimp, diced celery, onion and fresh dill 18.00
- Serrano and Manchego** thinly sliced serrano ham with melted manchego cheese and roasted garlic aioli served on a flour dusted sour dough baguette 15.00
- Jumbo Lump Crab Cake Sandwich** with shredded romaine lettuce, sliced tomato and vidalia onion aioli 22.00
- Kobe Beef Burger** with applewood-smoked bacon, American cheese, lettuce and tomato 18.00
(add fresh cut fried onion strings 4.00) (add foie gras 16.00)

Consuming ground beef cooked less than medium-well (155 degrees F / 65C) may pose a possible health risk.
Purchaser must be at least 18 years of age. (SC Statute)

Desserts

- Chocolate Blonde Ice Cream Sandwich** rich chocolate ice cream sandwiched between a chocolate chip cookie 12.00
- Crème Brûlée Sail Boat and Vanilla Tuile Cookie** smooth vanilla custard and fresh berries with an almond tuile cookie 12.00
- Sunny-Side Sundae** chocolate chip cookie dough ice cream with chocolate ganache, caramel sauce, chantilly cream and chipped pecans 12.00
- Baked Carolina Trifle** strawberry ice cream and raspberry sorbet layered with candied peanut cake, topped with a flamed meringue crust 12.00

Chaise lounges and pool use is a privilege for hotel guests only
(Guests will be required to present their guest ID badges from 11 a.m. – 5 p.m.)