

# Piano Lounge Dinner Menu

## APPETIZERS

Classic Shrimp Cocktail

Five Wild Caught Shrimp with Homemade Spicy Cocktail Sauce & Lemon \$11

Quesadilla

Chicken & Cheese Served with Sour Cream, Guacamole & Salsa \$10

Breads and Spreads

Olive Tapenade, Pimento Cheese, Hummus & Tomato Bruschetta \$11

Grilled Beef & Salmon Satay

Eight Pieces Served on a Griddle with Sweet Thai Chili Sauce \$12

Cheese Board

Chef's Selection of Cheese with Pretzel Bread \$12

Crispy Green Beans

Fresh Green Beans lightly breaded and fried. Served with Goat Cheese Marinara Sauce \$8

Jumbo Lump Crab Cakes 

Two Pan Seared Crab Cakes Served with Mixed Greens and a Creole spiced Chipotle Remolaude \$14

Shrimp and Grits

Gulf Shrimp Sautéed & Tossed in Spicy Cream Sauce Served Over Aged Cheddar Cheese Grits \$12

Low Country Crab and Corn Chowder \$5

Chef's Soup of the Day \$5

## SALADS AND SANDWICHES

Spinach Salad 

Apples, Blueberries, Avocado and Walnuts tossed with a Champagne Vinaigrette \$6 | \$10

Fresh Greens Salad

Cherry Tomatoes & Blackberries, Lime Juice & Olive Oil \$6 | \$10

Poinsett Caesar Salad

Crispy Romaine Lettuce Served with White Anchovies, Flake Parmesan Cheese, Cherry Tomatoes & Croutons Tossed in our Zesty Caesar Dressing \$6 | \$10 Add Grilled Chicken Breast, Crispy Crab Cake, Tuna or Salmon Filet \$6

Turkey BLT and Soup

Turkey Breast, Bacon, Mayo, Lettuce & Tomatoes on Toasted Whole Wheat Bread Served with a Cup of Soup \$12

Grilled Hamburger

Your Choice of Bacon, Mushrooms, American, Cheddar or Swiss Cheese on a Brioche Bun, Served with Fries \$11

Corned Beef Rueben

Thinly Sliced Corned Beef, Swiss Cheese, Thousand Island Dressing & Sauerkraut on Rye Bread, Served with Fries \$11

## ENTREES

Seared Salmon 

Over Sautéed Vegetables with Herbed Vinaigrette \$19

Wok Fried Vegetable Platter 

Stir Fired Vegetables with Ginger Glaze over Brown Rice \$14

Wasabi Sesame Seed Encrusted Tuna 

Served with Mango Pineapple Salsa over Brown Rice & Roasted Vegetables, Drizzled with Wasabi Aioli \$20

10 oz. All Natural Black Angus Ribeye

Topped with Wild Mushrooms & Served with Yukon Gold Mashed Potatoes & Broccoli \$24

Southern Fried Chicken

The Southern Way, Mashed Potatoes & Green Beans \$16

Vegetable Pappardelle Pasta 

With Sautéed Asparagus, Green Onions, Red Peppers, Tossed in Olive Oil & Sprinkled with Asiago Cheese \$15

## SIDES

Crispy Green Beans

\$3.00

Sweet Potato Fries

\$3.00

Coleslaw

\$3.00

Creamy Mashed Potatoes

\$3.00

Shoestring French Fries

\$3.00

Hearts of Palm and Arugula Salad

\$3.00

## COFFEE SELECTIONS AND DESSERTS

Freshly Brewed Starbucks Coffee

\$2.25

Hot Tazo Tea, Regular & Decaffeinated

\$2.25

Grande Cappuccino & Macaroon

\$5.00

Chocolate Lava Cake

\$6.00

Chocolate Layer Cake

\$6.00

Crème Brûlée

\$6.00

Chef's Choice Cheesecake

\$6.00

Apple Pie

\$6.00

Seasonal Berries 

\$6.00