September 2023

Three Courses $65
(Does Not Include Tax or Gratuity)

**APPETIZERS**

**Heirloom Tomato & Panzanella Salad**
cROUTONS, shaved Parmesan, red onions, peach vinaigrette

**Hamachi Ceviche**
jalapeno, cilantro, shallots, citrus juice

**Coconut & Lemongrass Soup**
herb oil

**ENTRÉES**

**Carolina Shrimp & Grits**
andouille sausage, onions, brown gravy, white stone-ground grits

**Filet Mignon 8oz**
charred okra, roasted tomato

**Pan Seared Swordfish**
turnip puree, butterbean succotash

**Mushroom Ravioli**
ricotta cheese, roasted cremini mushrooms, tomatoes, Parmesan cream sauce

**DESSERT**

**Chef’s Nightly Selections**

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**ACCOMPANIMENTS**

Sautéed Jumbo Shrimp $20
Pan-Seared Scallops $24
Chimichurri Sauce $3
Bearnaise Sauce $3
Hollandaise Sauce $3
Bordelaise Sauce $3
Truffle Butter $11
Blue Cheese Crust $4

Oscar Style Crab, Asparagus, Hollandaise $26

**SIDES**

Truffle-Parmesan Fries $12
Whipped Potatoes $12
Asparagus, Lemon Butter $12
Lobster Mac N’ Cheese $24
Crispy Brussel Sprouts, Smoked Paprika Aioli $12
Roasted Cauliflower, Red Pepper Sauce, Arugula-Pistachio Pesto $12