



## **PLATED DINNER**

with your choice of two sides

### Poultry:

- + Chicken Marsala \$25
- + Buttermilk Fried Chicken with Blueberry BBQ Drizzle \$24
- + Chicken Roulade, Pork Belly Cream Cheese, Cajun Hollandaise \$25
- + Chicken Piccata \$25

### Beef:

- + 6 oz. or 8 oz. Grilled Filet Mignon with Red Wine Demi \$48 or \$52
- + N.Y. Strip with Hollandaise \$40
- + Braised Short Rib with Herb Oil \$37
- + 12 oz. Ribeye with Red Wine Demi Glaze \$38

### Pork Options:

- + 12 oz. Grilled Pork Chop with Bourbon Apple Chutney \$28
- + Pork Tenderloin with Dijon Cream \$26
- + Pork Roulade stuffed with Spinach and Cream Cheese topped with Herb Hollandaise \$30

### Seafood:

- + Seared Chilean Sea Bass with Orange Dill Crème \$40
- + Shrimp and Local Grits with Peppers, Onions, and Andouille Sausage \$26
- + Seared Salmon with Lemon Caper Butter Sauce \$28
- + Grilled Swordfish with Honey Spiced BBQ Sauce \$30

### Vegetarian Option:

- + Pasta Primavera, Cavatappi, Roast Tomatoes, Zucchini, Peppers, Onions, Roast Garlic Cream \$20

(Add Grilled Chicken +\$5.00)

### Sides:

- Lemon Garlic Rice
- Grilled Asparagus
- French Style Green Beans
- Whipped Mash
- Cheddar Grits
- Grilled Broccolini
- Roasted Red Skin Potatoes

### Side for an Additional \$1:

- Caramelized Onion Blue Cheese Au Gratin Potatoes
- Truffle Parmesan Fingerling Potatoes
- Crispy Brussel Sprouts
- Boursin Whip Mash
- Southern Succotash
- Parmesan Risotto

### Add Ons

- House Salad \$6 per person
- Caesar Salad \$6 per person
- Spinach Salad \$8 per person
- Caramelized Onions, Mushrooms, Bacon with Balsamic Vinaigrette
- Dinner Rolls with Butter \$2 per person

Prices are subject to change