




Sample Menu

Southern Cuisine with a modern twist



APPETIZERS AND SALAD

HOUSE SMOKED BABY BACK RIBS

CHARGRILLED BABY BACK RIBS SERVED WITH SHOESTRINGS POTATOES AND
HOMEMADE PICKLES

JUMBO LUMP CRAB MEAT AU GRATIN

LUMP CRAB MEAT TOSS WITH FONTINA AND GRUYERE CHEESE SAUCE SERVED WITH
GARLIC BREAD

STICKY CHICKEN WINGS

ROASTED CHICKEN WINGS, HOMEMADE CUCUMBER RANCH DRESSING

LOBSTER CHEESE MAC AND CHEESE

CREAMY MAC AND CHEESE TOSS WITH LOBSTER MEAT AND PARMESAN
BREADCRUMBS CRUST



APPETIZERS AND SALAD

FRIED GREEN TOMATO

GOLDEN FRIED GREEN TOMATO SERVED WITH SPICY REMOULADE

WEDGE SALAD AND BALSAMIC GLAZED SALAD

ICEBERG LETTUCE, BLUE CHEESE CRUMBS AND BALSAMIC-GLAZED DRIZZLE

GRILLED CAESAR SALAD

GRILLED ROMAINE HEARTS, CAESAR DRESSING,
PARMESAN REGGIANO AND CIABATTA CROUTONS

BEET SALAD

ROASTED BEETS SERVED WITH BALSAMIC VINEGAR,
OLIVE OIL AND GOAT CHEESE CRUMBLES



ENTREES

LOW COUNTRY BOUILLABAISSE

SHRIMP, SCALLOPS, MUSSELS, SEASONAL FISH, ANDOUILLE SAUSAGE,
POTATOES, OKRA, SHELLFISH AND GRILLED BREAD

BACON WAFFLES & FRIED CHICKEN

BUTTERMILK MARINATED CHICKEN, FRIED TO PERFECTION
AND SERVED WITH BACON WAFFLES AND HONEY DRIZZLE

GRILLED FILET OF BEEF

MELTED HERB BUTTER, POTATO CAKE, GRILLED ROMA TOMATOES,
ASPARAGUS AND MADEIRA DEMI-GLACE

SWEET & SPICY PECAN-CRUSTED SALMON

NORWEGIAN SALMON CRUSTED WITH SWEET AND SPICY PECANS, CINNAMON SWEET
POTATO PUREE AND BALSAMIC ROASTED BRUSSELS SPROUTS

SPICY SHRIMP & SAUSAGE

CREAMY WHITE GRITS, BACON DRIPPINGS AND GREEN ONION



ENTREES

ESPRESSO RUB PORK TENDERLOIN

SEARED PORK TENDERLOIN, PORT WINE AND HERB BUTTER
SERVED WITH BUTTERNUT SQUASH PUREE

BLACKBERRY DUCK BREAST

DUCK BREAST SEARED AND SERVED WITH BLACKBERRY SAUCE
AND CELERY ROOT PUREE

SURF AND TURF

16OZ RIBEYE STEAK, SEA SCALLOPS, BEURRE BLANC SAUCE
AND PURPLE POTATO CREAM

GRILLED DOUBLE CUT PORK CHOP

APRICOT-BOURBON GLAZED PORK CHOP SERVED WITH ROASTED
POTATO AND GRILLED RED CABBAGE

HERB GARLIC GRILLED VEGETABLES

ASSORTED ZUCCHINI, PEPPERS, MUSHROOMS
AND RED POTATO SERVED WITH LEMON AIOLI



DESSERTS

BAKED APPLE WITH VANILLA BEAN ICE CREAM

GRAND MARNIER CRÈME BRÛLÉE

BOURBON SWEET POTATO MOUSSE

CHOCOLATE SOUFFLÉ

PEACH CRUMBLE WITH PECAN ICE CREAM

CHERRIES JUBILEE FLAMBÉE WITH CHOCOLATE ICE CREAM

BLACK AND WHITE TRUFFLES

SEA SALT CARAMEL CHOCOLATE CAKE

LEMONCELLI CAKE