



PLATED DINNER | 4 COURSE MENU | \$140.00, PER PERSON

FIRST

Choice of:

SHRIMP COCKTAIL

Classic Accoutrements

LOW COUNTRY CRAB CAKE

Smoked Tomato Remoulade

WAGYU MEATBALL

Parmesan, Basil, Tomato Sauce

SECOND

Choice of:

SOUP OF THE DAY

Please ask your server about today's selection

SUMMER SALAD

Strawberries, feta, cucumbers, pecans, mint , farro, balsamic dressing

WEDGE SALAD

Iceberg, Tomato, Bacon Lardon, Blue Cheese, Scallion

THIRD

Choice of:

GRILLED STEAK

8oz Filet Mignon, 16oz New York Strip, or 16oz Dry-Aged Ribeye

CHICKEN PICCATA

Sautéed Chicken Breast, Spinach, Caper Berries, Sun-dried Tomato, Lemon Butter

CATCH OF THE DAY

Roasted Asparagus, Lemon Caper Beurre Blanc

TWO BONE PORK CHOP

Hickory Smoked, Sherry Bacon Vinaigrette

FOR THE TABLE

Family Style

GLAZED CARROTS

Honey, goat cheese

POTATO AU GRATIN

Horseradish, Gruyere, Chive

DAILY SELECTION OF GRILLED VEGETABLES

Please ask your server about today's selection

FOURTH

Seasonal Creme Brûlée