



Restaurant Week

3 COURSES // \$60

IRHG Charleston

Restaurant Week

FIRST COURSE

select one

OYSTERS ROCKEFELLER

OAK SALAD

BEEF CARPACCIO

SECOND COURSE

select one

LOCAL MARKET CATCH

Heirloom Tomato & Cucumber
Salad, Couscous Tabbouleh,
Black-Eyed Pea Hummus

PETITE BEEF WELLINGTON

C.A.B. beef tenderloin, puff
pastry, prosciutto, duxelles,
sauce bordelaise

TOURNEDOS ROSSINI

C.A.B. filet medallions, spinach,
foie gras and black truffle infused
Madeira sauce

PAPPADELLE BOLOGNESE

Pancetta, Beef, Pork,
Parmigiano-Reggiano

The Steakhouse Experience

8 OZ CAB FILET +\$10

16 OZ CAB PRIME RIBEYE +\$30

18 OZ DRY-AGED K.C. STRIP +\$60

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served with whipped potato, asparagus and sauce bordelaise

DESSERT

select one

PEANUT BUTTER BAR

CARROT CAKE CHEESECAKE