

# HIGH COTTON<sup>®</sup>

Charleston  
RESTAURANT  
WEEK

## SEPTEMBER

THREE COURSES \$55  
(DOES NOT INCLUDE TAX OR GRATUITY)

### APPETIZERS

#### CRISPY ARTICHOKE HEARTS

Remoulade sauce

#### ICEBERG WEDGE

peppercorn ranch dressing, blue cheese crumbles, candy bacon, baby heirloom tomatoes with balsamic drizzle

#### SWEET POTATO BISQUE

Maple gastrique

#### BAKED OYSTERS

Charleston Cheese House hickory-smoked brie, fresh herbs

### ENTRÉES

#### SHRIMP AND GRITS

tasso ham, tomato, okra, fennel, blackened tomato-saffron gravy

#### FILET MIGNON 8OZ

Boursin mashed potatoes, bordelaise

#### AIRLINE CHICKEN

sautéed spinach, herb chicken gravy

#### PAN SEARED SALMON

forbidden rice, tomato butter, tomato jam

### DESSERT

#### CHEF'S DAILY SELECTION

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### ACCOMPANIMENTS

SAUTÉED JUMBO SHRIMP \$16

PAN-SEARED SCALLOPS \$18

BROILED LOBSTER TAIL 10OZ \$38

OSCAR STYLE CRAB, ASPARAGUS, HOLLANDAISE \$19

### SIDES

TRUFFLE-PARMESAN FRIES \$10

WHIPPED POTATOES \$8

MUSHROOM AND GREEN PEA RISOTTO \$9

ASPARAGUS, ALMONDS AND LEMON \$9

LOBSTER MAC N' CHEESE \$16

CRISPY BRUSSELS SPROUTS, SMOKED PAPRIKA AIOLI \$9

GEECHIE BOY GRITS \$9

GRILLED BROCCOLINI, CALABRIAN CHILI OLIVE OIL, PARMESAN \$9