January 2024

Three Courses $65
(Does Not Include Tax or Gratuity)

**Appetizers**

Kale Caesar Salad
kale greens, Parmesan cheese, herbed breadcrumbs

Potato & Leek Soup
chive crème fresh, lemon aioli

Fried Green Tomato
pimento cheese, tomato jam

Coconut-Crusted Shrimp
orange marmalade

**Entrées**

Carolina Shrimp & Grits
andouille sausage, onions, brown gravy, white stone-ground grits

Filet Mignon 8oz
bordelaise, charred okra, roasted tomato

Barramundi Piccata
white wine caper sauce, diced tomato, haricot verts

Butternut Squash Ravioli
brown butter, fried sage, pecorino cheese

**Dessert**

Chef’s Nightly Selections

**Accompaniments**

Sautéed Jumbo Shrimp $20
Pan-Seared Scallops $24
Tempura Lobster $28
Broiled Lobster Tail ¼ lb. $24
Oscar Style Crab, Asparagus, Hollandaise $26

**Sides**

Truffle-Parmesan Fries $12
Whipped Potatoes $12
Roasted Cauliflower, Red Pepper, Arugula-Pistachio Sauce $12
Asparagus, Lemon Butter $12
Lobster Mac N’ Cheese $24
Crispy Brussel Sprouts, Smoked Paprika Aioli $12