

Plated Dinners

Beef and Pork

Plated dinners are served with your choice of garden greens salad or Caesar salad, hot rolls, coffee, iced tea and water

Rosemary-Garlic Roast Pork

Sterling Silver all natural pork loin, sweet potato-praline casserole and steamed Broccolini
\$16

Blackened Pork Tenderloin

Sterling Silver all natural pork tenderloin, light Cajun rub, creamy corn macque choux, steamed asparagus and bourbon-molasses glaze
\$17

Pecan Crusted Pork Chop

Boneless 10 ounce chop, pecan-herb crust, honey-port demi, roasted garlic mashed potatoes and sautéed green beans
\$16

Roast Round of Angus Beef

Sterling Silver inside round, red wine demi, horseradish whipped potatoes and Broccolini
\$16

Grilled N.Y. Strip Medallion

6 ounce Sterling Silver angus beef filet, roast mushroom cap, red wine demi, yellow pepper whipped potatoes and asparagus
\$19

Black and Blue Sirloin

Blackened 5 ounce angus beef sirloin filet, blue cheese-panko crusted with roasted red pepper whipped potatoes and Broccolini
\$17

London Broil

Marinated char-grilled flank steak, Yukon gold smashed potatoes, asparagus and mushroom-sherry demi
\$17

Beef Tenderloin Oscar

Char-broiled angus filet, lump crabmeat, roasted asparagus, sauce béarnaise, thyme roasted fingerling potatoes
\$38

Angus Beef Filet

Char-broiled tenderloin medallion, horseradish whipped potatoes, crisp green beans, roasted shallot jus
\$30

Plated Dinners

Poultry

Plated dinners are served with your choice of garden greens salad or Caesar salad and hot French rolls

Stuffed Chicken Saltimbocca

Boneless chicken breast with Prosciutto, mozzarella and sage filling, herb roasted red bliss potatoes and Broccolini

\$17

Chicken Picatta

Sautéed chicken supreme with lemon caper beurre blanc, creamy polenta Milanese and crisp steamed green beans

\$16

Chicken Marsala

Sautéed chicken supreme, mushroom and sweet Marsala sauce, roasted red pepper whipped potatoes and asparagus

\$16

Herb and Lemon Roast Chicken

Semi-boneless breast, house marinade, garlic roast Yukon gold potatoes and Broccolini

\$16

Roast Turkey Breast

Skinless brined turkey breast, cornbread stuffing, sage gravy, buttermilk mashed potatoes, country green beans and house made whole cranberry sauce

\$16

Chicken Cordon Bleu

Breaded chicken cutlet stuffed with ham and swiss, Dijon chicken veloute, house pilaf and honey-glazed vegetables

\$17

Chicken Osso Bucco

Braised chicken drumsticks, creamy polenta, porcini mushroom ragout

\$19

Plated Dinners

Dinner Entrees

Plated dinners are served with your choice of garden greens salad or Caesar salad, hot rolls, coffee, iced tea and water

Beef and Crab Duo

Pan seared tenderloin filet, Carolina lump crab cake, house pilaf, steamed Broccolini, demi and lemon-dill beurre blanc

\$34

Grilled Beef Tenderloin

Fresh sliced angus tenderloin roast, Yukon gold whipped potatoes, fresh asparagus, red wine demi

\$30

Beef and Salmon

Char broiled N.Y. strip medallion, pan seared atlantic salmon fillet, roasted red pepper whipped potatoes, fresh green beans, sauce choron and beurre rouge

\$32

Filet Oscar

Char grilled angus tenderloin steak, lump crab, herb roast fingerlings, asparagus, sauce béarnaise

\$37

Smoked Chicken Carbonara

Char broiled marinated chicken supreme, pancetta, cream, asiago, peas, sun-dried tomatoes

\$23

Steak and Lobster Duo

Grilled angus filet, crab stuffed lobster tail, crispy potato latkes, French beans, red wine demi, lemon-dill beurre blanc

\$45

Herb Crusted Rack of Lamb

Pan seared, potatoes Lyonnaise, asparagus, mustard-shallot jus

\$40

Plated Dinners

Seafood and Shellfish

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Iced Tea, Water and Coffee*

Honey-Dijon Glazed Atlantic Salmon

Sweet-spicy sauce, potatoes Lyonnaise, chef's vegetables
\$23

Pan Seared Mahi-Mahi

Coconut basmati and granny smith apple chutney
\$21

Stuffed Flounder Paupiettes

Lump crab filling, house pilaf, fresh asparagus, lemon-dill beurre blanc
\$23

Pan Seared Grouper

Smoked corn croquette, sautéed French beans, orange-tarragon beurre blanc
\$28

Carolina Shrimp and Grits

Chef Bill Smith's original recipe served atop stone ground cheddar grits
\$19

Bacon Wrapped Scallops

Creamy roasted red pepper-snap pea risotto, basil pesto
\$19

Plated Desserts

\$3

Key Lime Meringue
French Silk Pie
Pecan Pie
Strawberry Pound Cake
Triple Chocolate Cake
Raspberry Cheesecake
Carrot Cake
Coconut Meringue Pie
Chocolate Mousse Cocktail
Lattice Apple Pie
Red Velvet Cake
Pumpkin Pie
Chocolate Cream Pie
Lemon Meringue Pie
Black Forest Cake

\$5

Ultimate Chocolate Cake
Reese's Peanut Butter Pie
Bourbon Pecan Pie
Peanut Butter-Chocolate Cake
Hershey's Milk Chocolate Cake
Irish Cream Pie
Flourless Chocolate Torte
Raspberry-Vanilla Bean Mousse Cocktail
Snickers Bar Pie
Turtle Lava Cake
Banana-Caramel Churro
Mini Chocolate Bundt Cake

\$6

Swiss Chalet Cake
Meting Chocolate Bundt Cake
Chocolate Pyramid Anglaise
Rustic Apple Galette
Toffee Crunch Pie
Raspberry-White Chocolate Swirl Cheesecake
Irish Cream Pie
Cookies and Cream Pie
Italian Lemon Crème Cake
Triple Chocolate Mousse Cake
Mango Mousse Cake
Crème Brule Cheesecake