



Appetizers

- **Fried Green Tomatoes**
Pesto Pimento Cheese, Fruit Chutney & Remoulade
- **Fried Brie Rolls**
Raspberry Chipotle Coulis
- **Spinach Artichoke Tarts**
- **Crab Stuffed Portobello Mushroom Caps**
- **Fresh Smoked Salmon Crostini**
dressed with Capers, Purple Onion, Chopped Egg and Dill Crème Fraise

Dinner

- **Shrimp Creole**
Rice with Sweet Honey Cornbread
- **Slow Roasted Beer Braised Beef**
Bleu Cheese Mashed Potatoes and Bacon Balsamic Collards
- **Pan-Seared Mahi**
Mango Salsa, Basil Risotto and Roasted Asparagus
Three Cheese Grit cake, BBQ Sauce, Crispy Bacon, Cheddar Cheese and Warm Ciabatta
- **Jumbo Lump Crab Cake**
Three Cheese Grit cake, Roasted Red Pepper Beurre Blanc, Fruit Chutney and Sautéed Spinach
- **Pan-Seared Salmon**
Herb Israeli Pearl Couscous, Pesto Beurre Blanc and Pan-Roasted Asparagus
- **Shrimp and Scallop Pasta**
Grape Tomatoes and Asiago Cheese in a Lemon White Wine Sauce
- **Mediterranean Penne Pasta**
Sundried Tomato Concasse, Artichokes & Pan-Seared Chicken or Shrimp

Dessert

- Chocolate Bourbon Pecan Pie
- Crème Brulee
- Lemon Buttermilk Pie
- Coconut Cream Pie
- Flourless Chocolate Cake with Fresh Whipped Cream and Berries

Beverage

- Sweet/Unsweet Tea/ Lemonade
- Coke, Diet Coke & Sprite
- Coffee & Hot Tea
- Wine by the Bottle
- Draft and Bottled Craft Beer

DINNER MENU

ALL PRICES ARE SUBJECT TO 10% SALES TAX AND 20% SERVICE CHARGE