Dinner Menu

APPETIZERS

Sinful Pimento Cheese $12

Five Cheese Blend, Roasted Red Peppers, Bacon and jalapenos served with Pita Chips

Plantation Dip $12

Cream Cheese, Roasted Artichoke, Collard Greens, Bacon and Parmesan Cheese served with Pita Chips

Island Crab Fritters $14

House-made Crab Cake Fritters served with Mago Horseradish Sauce

Sesame Tuna* $14

Sesame Crusted Ahi Tuna, Wasabi, Ginger and Soy Sauce

SALADS

House Salad $10

Roman Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Shredded Cheddar, Red Onions and Cornbread Croutons

Caesar Salad $8

Romain Lettuce, Sundried Tomatoes, Grated Parmesan and Cornbread Croutons

Grand'Mere Salad $10

Baby Spinach, Blueberries, Cranberries, Candied Pecans and Drunken Goat Cheese

SIDE DISHES

Starches $4

Baked Potato

Whipped Potato

Herb Risotto

White Cheddar Mac n Cheese

Fries

Onion Rings

Vegetables $3

Haricot Verts

Vegetable Medley

Creamed Spinach

Roasted Brussel Sprouts

Side Salad

Salad Dressing

Ranch – Balsamic – Raspberry – Caesar – Honey Mustard – Blue Cheese and Italian

Consumer Advisory – consumption of raw beef, poultry, eggs and seafood may increase the risk of illness
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ENTREES

Seafood Cannelloni* $26

Cannelloni Pasta with Lobster, Scallop and Shrimp Stuffing topped with a Spinach, Sherry and Tomato Cream

Greek Marsala Chicken* $16

Pan-seared Chicken Breast topped with a creamy Greek Marsala Wine Sauce

Citrus Salmon* $18

8 oz. Seared Salmon Fillet with a Citrus Reduction

Hamburger Steak* $14

10 oz. Angus Beef Patty smothered in a Caramelized Onion Demi

Build Your Own Pasta $20

Served with Garlic Bread

Pasta
Penne or Fettucine

Sauce
Roasted Tomato Marinara – Parmesan Cream – Garlic Pesto – Spicy Vodka Sauce

Toppings
Peppers – Onion – Spinach – Mushrooms – Tomato – Broccoli – Sundried Tomato – Bacon – Artichoke

Meat
Meatball – Chicken – Shrimp – Scallop – Shaved Steak

CHEF'S FAVORITES

The Local* $30

16 oz. Hand-cut Angus Beef Ribeye with Herb Butter

Parmesan Scallops $22

Parmesan-crusted Sea Scallops in a Chardonnay Butter Sauce

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