

Mint Juleps

KITCHEN

"Good Food with Southern Hospitality"

Fall Dinner 2018

STARTERS & SOUPS

Stuffed Mushrooms Crab, Shrimp, Brie, Parmesan.....	12	
Roma Crostini Boursin Cheese, Roasted Tomato, Arugula & Balsamic.....	8	
Crab Cakes Two Fried Lump Blue Crab, Remoulade and Greens.....	13	
Meat & Cheese Cured Meat, Sliced Cheeses, Crackers & Olives.....	12	
Coconut Almond Shrimp Served with Sweet Chili Ponzu sauce.....	12	
Brie En Croute With Apple, Cranberry, Pecan Compote, Crackers and Toast.....	10	
French Onion Soup With melted Swiss and Parmesan Cheeses.....	9	
Our Daily Soup Scratch Recipes, with Bread / Cup.....	5	
	Bowl.....	8

SALADS

Juleps House Salad Mixed Greens and Veggies, House Croutons.....	5
Spinach Salad Baby Spinach, Parmesean, Egg and Hot Bacon Dressing, Served Table-Side.....	8
Caesar Crisp Romaine, Shaved Parmesan, House Croutons.....	5
Wedge With House Blue Cheese, Bacon, Tomato.....	7
Big Caesar or House Salad Entrée size salad with Grilled Chicken.....	12
Waldorff Salad Entrée salad with Grilled Chicken, Sweet Pecans, Gorgonzola, Sliced Apple and Baby tomato..	14
Hasselhoff Salad Entrée salad with Poached Shrimp, Lump Blue Crab over Lettuce with Egg, Cucumber, Baby Tomato and Red Onion.....	17
Salmon Salad Our Large House with Cedar Planked Salmon.....	22

ENTRÉE

Etouffee Cajun Style with Chicken, Shrimp and Crawfish in a Spicy Gravy with Rice.....	22
Shrimp and Grits Cajun Style with Stone Milled Grits, Shrimp, Bacon, Andouille Sausage, Scallion.....	18
Grilled Red Shrimp Wild Caught with Lemon, Arugula, Grilled Vegetables, Rice and Beurre Blanc Sauce.....	19
Filet of Beef Tenderloin Sauce Jus Lie, Mashed Potato, Veggies.....	32
Scottish Salmon Cedar Planked, Shoyu Maple Glaze, Vegetables & Rice.....	22
Pan-Seared Ocean Scallops Tapenade of Bacon, Caramelized Shallot, Portabella, Rice and Veggies.....	22
Bourbon Apple Pork Chop Bourbon Apple Glaze, Mashed Potato, Veggies.....	21
Roasted Duck Breast Blackberry Wine Sauce, Caramelized Vidalia Onions, Mashed Potato and Veggies.....	22
Primavera Linguini with Roasted Seasonal Vegetables, Feta & Garlic Cream.....	17
Add on Chicken....	4
Cajun Mac Chicken, Bacon, Sweet Corn, Pimento, Blend of Cheeses.....	18
Crab Cakes Two Crab Cakes with Mashed Potatoes and Grilled Vegetables.....	18

DESSERTS

Ask about our made from scratch in house seasonal desserts!!!

Sean Draeger, Executive Chef

Venus Moon, Sous Chef

Ask us about our private parties, corporate events and catering capabilities.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.