



South Carolina Restaurant Week Menu
January 8th – 16th, 2021

Starters

Fried Green Tomatoes

Goat cheese, sweet red pepper coulis

Sesame Seared Tuna

Soy, Ginger, Wasabi, Apricot Glaze, toasted sesame seeds and Pickled Ginger

Charleston She Crab Soup

Fresh crabmeat, crab roe and sherry

Entrees

Entrees are accompanied with our own cheese spread, mixed green salad with our house vinaigrette, cornbread, fresh vegetables, and a choice of garlic and leek mashed Yukon gold potato, carrot and sweet potato puree, roasted rosemary fingerling potatoes, or basmati rice

Eight ounce Slow Roasted Prime Rib of Beef,

Au Jus

Cornmeal Encrusted Flounder

Bacon, tomatoes, mushrooms and shallots over cheddar cheese grits

Pecan Chicken

Wild mushroom bourbon cream sauce

Desserts

Mango Sorbet

Chocolate Fudge Brownie with Pecans

Key Lime Pie

\$32.00 per person plus tax and gratuity

No other Discounts Apply