

# STARTERS

## LOCAL FRIED GREEN TOMATOES

Goat cheese, sweet red pepper coulis *(v)*...\$12

## SAVORY WILD MUSHROOMS

Sautéed with garlic and maître d' butter *(gf)* *(v)*...\$12

## BAKED BRIE EN BRIOCHE

Melba sauce and toasted almonds *(v)*...\$15

## PRINCE EDWARD ISLAND MUSSELS

Simmered with garlic, Pernod and white wine *(gf)*...\$13

## OYSTERS ON THE HALF SHELL\*

Served chilled, cocktail sauce, shallot vinaigrette and lemon *(gf)*

½ dozen...\$14 | full dozen...\$22

## OYSTERS ROCKEFELLER

Spinach, bacon, heavy cream and Tabasco...\$22

## CHILLED SHRIMP COCKTAIL\*

Four jumbo shrimp and cocktail sauce *(gf)*...\$19

## PAN SEARED SHRIMP

Maple, ginger and soy glazed shrimp with wilted spinach...\$14

## SESAME SEARED TUNA\*

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger...\$16

## SAUTÉED JUMBO LUMP CRAB CAKE

Spicy dill mustard...\$25

## CAPRESE SALAD

Vine ripe tomatoes, fresh mozzarella, house made pesto and a balsamic, honey glaze...\$14

## SEAFOOD BISQUE

Shrimp and Scallops...\$15

\*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions when ordering.\*  
(gf) gluten free | (v) vegetarian

## ENTREES

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

**An \$8 plate charge will be added for those who wish to split entrees.**

### – STEAKS –

Steaks may be prepared char-grilled, blackened, peppercorn encrusted, or espresso encrusted.

#### **BACON WRAPPED FILET MIGNON\***

6 ounce...\$38 | 8 ounce...\$50

#### **RIB EYE\***

14 ounce...\$49

#### **NEW YORK STRIP\***

14 ounce...\$38

**We cannot guarantee the integrity of any steak or chop cooked past medium.**

### – SAUCES –

**BÉARNAISE\*** *(gf)*

**PORT WINE DEMI GLAZE**

**GREEN PEPPERCORN-BRANDY** *(gf)*

**MAÎTRE D'BUTTER** *(gf)*

### – SIDES –

**RED WINE MUSHROOM BORDELAISE... \$6**

**WILD MUSHROOM SOY MAPLE GLAZE... \$4**

**SAUTÉED SPINACH ...\$5**

**SAUTÉED MUSHROOMS ...\$5**

**ASPARAGUS WITH BÉARNAISE\* ...\$5**

**FETTUCCINI ALFREDO ...\$7**

**OSCAR STYLE...\$14**

Jumbo lump crab meat, asparagus and béarnaise

All of The Parson's Table beef is USDA choice or higher and aged a minimum of three weeks for tenderness and flavor.

## SPECIALTIES

### **SLOW ROASTED PRIME RIB OF BEEF, AU JUS\***

(gf) 12 ounce...\$38 | 16 ounce...\$49

### **BRAISED BEEF SHORT RIB**

Pan glazed with Holy City Pluff mud Porter braised beef short rib...\$40

### **MAPLE BOURBON GLAZED PORKCHOP\***

14 ounce Berkshire Farm Porkchop with a wild mushroom honey soy sauce...\$39

### **PAN SEARED DUCK BREAST\***

Soy and sherry marinated duck breast, raspberry Chambord sauce...\$29

### **100 % GRASS FED NEW ZEALAND RACK OF LAMB\***

Cashew encrusted with a roasted shallot and Madeira wine reduction

Half rack...\$29 | full rack...\$54

### **PORK SCHNITZEL**

Sautéed herb breaded thinly pounded pork with lemon butter...\$29

### **PARMESAN ENCRUSTED CHICKEN WITH SHRIMP**

Sautéed chicken breast with shrimp, sun-dried tomatoes, capers and lemon butter sauce...\$29

### **WILD MUSHROOM PLATE**

Sauteed wild mushrooms, steamed asparagus, roasted rosemary fingerlings seasoned in olive oil (*vegan*) ...\$29

### **SPINACH AND CHEESE TORTELLINI WITH WILD MUSHROOMS**

Tossed with fresh spinach, wild mushrooms, grape tomatoes, parmesan cheese and olive oil...\$25  
(V)

# SEAFOOD

## FRESH CATCH OF THE DAY

### ROASTED NORTH ATLANTIC SALMON\*

Salmon fillet with asparagus, grape tomatoes, capers in lemon butter sauce...\$30

### SESAME SEARED TUNA\*

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger...\$36

### BROILED SEAFOOD PLATTER

Broiled Salmon, shrimp, sea scallops, Oysters Rockefeller and lump crab cake with lemon butter sauce..\$46

### SAUTÉED JUMBO LUMP CRAB CAKE

with Spicy dill mustard sauce  
one cake...\$34 | twin cakes...\$54

### LOBSTER TAILS

Broiled cold water lobster tail (*gf*)

Market Price

Single or double

### SHRIMP AND GRITS

Eight Shrimp, bacon, tomatoes, mushrooms and shallots over cheddar cheese grits (*gf*)

\$34

### LITTLE RIVER SHRIMP AND SCALLOPS

Sautéed shrimp, sea scallops, chopped pecans, mushrooms in a lemon butter sauce...\$42

### SEARED SEA SCALLOPS

Seven Pan seared maple-ginger-soy glazed sea  
scallops...\$46

## EARLY BIRD MENU

Served from 4:00–4:30 pm

### **GRILLED NORTH ATLANTIC SALMON\***

Char-grilled Salmon fillet, béarnaise (*gf*)...\$22

### **SLOW ROASTED PRIME RIB OF BEEF, AU JUS\***

An eight ounce slice of Prime Rib of Beef, au jus (*gf*)...\$26

### **SAUTEED PANKO ENCRUSTED FLOUNDER**

Green tomato and shallot lemon butter...\$24

### **CHICKEN MARSALA**

Sautéed boneless chicken breast with mushrooms,  
marsala wine demi-glaze and fettuccine alfredo...\$24

## CHILDREN'S MENU

Breaded Chicken Breast, Prime Rib of Beef\*, 4 ounce Grilled Salmon\* or Fettuccini Pasta with  
Alfredo Sauce

Served with mashed potato, applesauce, and an ice cream sundae...\$12