

Harbour Town Grill Chamber Restaurant Week Menu

Starters

(Select One)

Leek & Bleu Cheese Quiche

Watercress, smoked bacon & sherry-dijon vinaigrette

"Not So" French Onion Soup

Caramelized onions, beef consommé & Jordan cabernet with grand crouton & melted brie

Port & Ginger Poached Pear

Mixed greens, gorgonzola, walnut brittle & port vinaigrette

Lobster Crepe

Corn coulis, Pernod cream & roasted forest mushrooms

Entrée Classics

(Select One)

Grouper Port Royal

*Grilled grouper, topped with shrimp & scallop hollandaise
& appropriate accompaniments*

Veal Oscar

*Sautéed strip loin of veal with a "crab cake" crust
asparagus & sauce béarnaise on pommes frites*

Petite Filet of Beef

*Simply grilled & seasoned served with house made steak sauce
twice baked red skinned potatoes & haricot verts*

Chicken Cordon Bleu

*Prosciutto, gruyere & maple "kissed" apple stuffed breast with crisp breadcrumb crust
& appropriate accompaniments*

Sweet Endings

(Select One)

Tiramisu

*Coffee & Marsala dipped lady fingers, mascarpone cream & cocoa
"Tavern" Strawberries"*

Tempura fried with cinnamon sugar & Chantilly cream

Trio of Crème Brulee

Vanilla bean, blueberry & Godiva chocolate

Prix fixe \$25

(Plus tax & gratuity)

Reservations Recommended 843 363 8380. Located at Harbour Town Clubhouse,
11 Lighthouse Lane. Complimentary underground parking available.

Sea Pines Plantation gate pass fee refunded.

Not valid with any other promotions or discounts.