



Restaurant Week Plus Our...
25th Anniversary Menu
January 31-February 13 \$45



Appetizers, Soup or Salad Choice

- Fried Brussel Sprouts** tossed with crispy bacon, parmesan cheese, with a balsamic reduction sauce
- Coconut Shrimp** Lightly coated with seasoned panko, flash fried, and served with a sweet chili mango sauce, garnished with flaked coconut
- Parmesan Artichoke Dip** Artichoke hearts, parmesan cheese and mayonnaise, dusted with paprika, served warm with grilled tortillas
- Daufuskie Hush Puppies** Stuffed with shrimp and crab and served with honey butter
- 5 Onion Soup** Red, yellow, green onions, leeks & shallots in a creamy chicken broth, topped with house made seasoned croutons and Swiss cheese
- Caesar Romaine** With homemade dressing, parmesan, and croutons
- Mixed Field Greens** Roma tomatoes, flash-fried shiitakes and balsamic vinaigrette

Entree Choice

Catch of the Day

Pasta Du Jour

Add to Any of the Above Salads Salmon, Catch of the Day or Tuna

Chicken Parmesan Lightly breaded chicken breast, homemade marinara sauce and mozzarella cheese served over pasta du jour

Eggplant Napoleon Eggplant layered with tomato & mozzarella, served with a parmesan risotto and spinach, accompanied by a basil pesto

3 Onion Crusted Pork Chop Scalloped potatoes, green beans, & a Smithfield ham bourbon glaze

Fried Seafood Plate Fried shrimp, Daufuskie hush puppies & Carolina cornmeal dusted trout, 3 onion slaw, garlic whipped potatoes, cocktail & tartar sauce

Beef Tips Au Poivre Filet mignon sautéed with cracked pepper, garlic & demi-glace in a potato nest, garlic whipped potatoes, sautéed baby spinach & a horseradish cream

Pan-Seared Scallops & Ravioli With sweet onion, spinach, shiitake mushrooms & goat cheese ravioli, with sautéed spinach & a prosciutto cream sauce

Char-Braised Short Rib Tender beef short rib, 10 oz, braised then char-grilled with caramelized onions, served with scalloped potatoes & 3 onion slaw

Salmon 8 oz. salmon filet, baked, and served over a five-grain salad, topped with a apricot siracha glaze and a lemon aioli drizzle

Crispy Roasted Half Duck Half duck oven-roasted until crisp and golden, scalloped potatoes, sautéed green beans & a sun-dried cherry sauce

Garlic Basil Broiled Maine Lobster Tail 4-5 oz. tail topped with a garlic basil butter sauce oven broiled, garlic whipped potatoes & sauteed spinach

USDA Prime Filet Mignon 4 oz, served with parmesan risotto, green beans and a mushroom cream, white wine, shallots, thyme, Dijon mustard & demi sauce

Cracked Pepper Tuna Sashimi grade tuna seared rare, served with garlic whipped potatoes, sautéed spinach & a horseradish cream

Dessert Choice

Peanut Butter Sushi Peanut Butter & cream cheese rolled in Oreo crumbs, chocolate ganache

White Chocolate Crème Bruleè White chocolate custard, sugar crust & vanilla whipped cream

Expresso Martini Espresso, Absolute Vodka, Kahlua and a touch of cream

Please, no separate checks and 18% gratuity in included on parties of 8 or more.

No discounts, coupons or complimentary gift cards. Thank You!!