

## Appetizer Selection

### *She Crab Soup*

Carolina blue crab, celery, onion, crab roe The Oilerie lemon olive oil & sweet sherry cream

### *Wedge Salad* (GF)

Applewood smoked bacon, red onions, tomatoes, crumbled gorgonzola & gorgonzola cream

### *Andouille Sausage & Chicken Gumbo* (GF)

Chive crème fraiche & crispy onions

\*\*gluten free sans crispy onions\*\*

### *Pulled Pork Eggrolls*

Carolina BBQ sauce, napa cabbage slaw

### *Caesar Salad* (GF)

Hearts of romaine, house made croutons, white anchovies & shaved parmigiano-reggiano

\*\*gluten free sans croutons\*\*

## Entree Selection

### *Prosciutto Coated Mahi*

Creamy pomodoro sauce & bell pepper risotto

### *Yankee Pot Roast* (GF)

Braised Certified Angus beef with cremini mushroom demi glaze, garlic yukon gold mash & hericot vert

### *Basil, Pesto, Tomato & Mozzarella Stuffed Chicken* (GF)

Natural jus & bell pepper risotto

### *10oz Bone-In Pork Chop* (GF)

Apple bacon chutney, sage brown butter, garlic yukon gold mash & hericot vert

### *Jumbo White Shrimp & Sea Scallops*

Spinach & vidalia onion cream, gouda grits

## Dessert

### *Lemon Cheesecake*

Blueberry sauce

**\$35 ++** per person

++ (gratuity and taxes not included) ~ Valid Saturday, February 3 - Saturday, February 10, 2018

Not valid with any other promotions, offers or discounts