



Join us for our Restaurant Week menu and The Bluffton Room will donate \$1 per seated guest to Bluffton Self Help. Thank you for supporting our local charity.

3 Courses, \$35pp

First Course

Kale Salad

With Parmigian Reggiano, breadcrumbs and toasted pine nuts

Tableside Caesar Salad

Our specialty, served for two or more please

Grilled Artichoke

Charred, served with our aioli

Our Soup of the Moment

Chef's daily inspiration

Grilled Spanish Octopus

Pickled red onion, butter beans, and burnt lemon chimichurri

New Orleans BBQ Shrimp

Classically prepared with Worcestershire black pepper sauce



Entrée's

White on White Chicken

French cut organic breast with ivory sauce, artisan greens and vegetables

12oz Blackened NY Strip

Roasted garlic whipped potatoes, vegetables and blue cheese butter

Open Face Seafood Ravioli

Shrimp, Scallops, and Spinach in lemon oregano sauce with breadcrumbs and olive oil

Pepita Dusted Salmon

Pumpkin seed dusted, white asparagus, roast tomato and shrimp fondue

Beef Shortrib

Roasted garlic whipped potatoes, carrots, mushrooms, peas, pan jus



By the Glass

\$9

Sauvignon Blanc, Cloudy Bay, NZ, 2014

Pinot Noir, Adelsheim, Willamette, 2013

Malbec, Maipe, Argentina, 2013

Dessert

Key Lime Pie

*ouse made graham cracker crust
whipped cream*

Bread Pudding

*Coconut and golden raisins
hot buttered rum caramel sauce*