



EASTER MENU

\$45.00 Adult ~ \$25.00 Children 10 & Under

SOUP OR SALAD (Choice of One)

Charleston She Crab Soup

Pecan Crusted Goat Cheese *with baby spinach, arugula and bacon with apple cider dressing and dried cranberries*

Classic Caesar Salad *with cornbread croutons and shaved parmesan cheese*

Seasonal Fruit and Berries *drizzled with vanilla bean yogurt*

ENTREES (Choice of One)

Mix Grill of Sesame Crusted Lamb Chop, Pesto Balsamic Sea Scallop and Pork

Tenderloin *with sweet potato and beet gratin and braised greens*

Pecan Crusted Georgia Mountain Trout *with citrus butter, diced green tomatoes, capers and dill, creamy stone ground grits and asparagus,*

Prime Rib of Beef au Jus *with Horseradish Cream, Yukon gold mashed potatoes and garlic green beans*

Almond Crusted Grouper *with shiitake mushroom risotto, sautéed spinach and lobster cream sauce*

Roasted Half Ashley Farms Chicken *macaroni and cheese, green beans and mushroom gravy*

SIDES \$3.50

**Yukon Gold Mashed Potatoes ~ Garlic Green Beans ~ Fried Green Tomatoes
Stone Ground Grits ~ Braised Greens ~ Shiitake Mushroom Risotto ~ Asparagus
Macaroni & Cheese ~ Sweet Potato and Beet Gratin ~ Sautéed Spinach**

DESSERT

Strawberry Shortcake

Chocolate Mousse Pie

*No substitutions, please
18% gratuity on parties of six or more*

Daniel Alterman, Executive Chef