First Course
(Choose One)

House Salad
Artisanal lettuce, tomatoes, sweet onions, Gorgonzola crumbles, lime honey vinaigrette

Iceberg Wedge
Cold crisp iceberg lettuce, chopped bacon, Carolina sweet onions, tomatoes, signature homemade blue cheese dressing

Caesar with Shaved Country Ham
Romaine leaves wrapped in shaved Benton Farms Country Ham, house Caesar dressing, parmesan, romano & asiago cheeses, corn bread crouton

Low Country Seafood Chowder
Fingerling potatoes, andouille sausage, corn, tomatoes, mahi mahi and shrimp in a seafood broth

Second Course
(Choose One)

New York Strip Medallions
Fire grilled New York Strip, warm german potato salad, seasonal vegetables, natural demi.

Pan Seared Salmon
Pan seared salmon, parisian gnocchi, red wine sauce, sage and butternut squash

Shrimp & Grits
Lowcountry specialty, stone ground Carolina Grits, local shrimp, tasso ham gravy

Lamb Meatloaf
Traditional recipe meatloaf, buttermilk mashed potatoes, seasonal vegetables, and natural lamb jus reduction

Third Course
(Choose One)

Classic Crème Brulee served with seasonal fresh fruit

Molton Chocolate Cake served with vanilla ice cream topped with chocolate sauce