



Restaurant Week South Carolina Menu  
January 8-18, 2015

Starters

**Fried Green Tomatoes**

*Goat cheese, sweet red bell pepper coulis*

**Savory Wild Mushrooms**

*sautéed with leeks, garlic and maître d' butter*

**Charleston She Crab Soup**

*Fresh crabmeat, crab roe and sherry*

Entrees

*Entrees are accompanied with our own chesses spread, mixed green salad with our house vinaigrette, cornbread, fresh vegetables, and a choice of garlic leek mashed Yukon gold potatoes, carrot and sweet potatoes puree, roasted rosemary fingerling potatoes, or basmati rice*

**Roast Prime Rib of Beef**

*Slow roasted eight ounce slice of prime rib with Au Jus*

**New Zealand Half Rack of Lamb**

*Cashew encrusted with a roasted shallot and madeira wine reduction*

**Parmesan Encrusted Chicken**

*Sautéed boneless chicken breast with shrimp, sundried tomatoes  
capers and lemon butter*

**Roasted North Atlantic Salmon**

*Eight ounce salmon fillet with asparagus, grape tomatoes,  
capers and lemon butter*

Desserts

**Mango Sorbet**

**Chocolate Mousse au Kahlua**

**Key Lime Pie**

\$30.00 per person plus tax and gratuity

No other Discounts Apply