



Entrees

Served with a Side House Salad, Freshly Baked Rolls, Bruschetta, Dessert
and Non-Alcoholic Beverages
Price includes tax and gratuity

Choice of selection below:

Charleston Ribeye \$62

14oz. bone in ribeye blackened and grilled topped with sautéed mushrooms and smoked provolone cheese; served with garlic and herb fingerling potatoes and vegetable medley

Brown Butter and Honey Garlic Salmon \$56

Seared salmon finished in a brown butter and honey garlic glaze; served with maple roasted sweet potato hash and southern collard greens

Stuffed Chicken Marsala \$56

8oz. butterfly chicken breast stuffed with mushrooms, sundried tomatoes and fresh mozzarella cheese covered in a rich marsala sauce; served with buttermilk whipped mashed potatoes and vegetable medley

Bourbon and Coke Barbecue Pork Chop \$56

12oz. marinated bone in center cut pork chop grilled and based with a bourbon and coke house-made barbecue sauce; served with wild rice pilaf and vegetable medley

Shrimp and Sausage Penne Carbonara \$56

A classic Italian pasta dish with a twist – sautéed shrimp, andouille sausage, prosciutto, peas, spinach, egg and parmesan cheese tossed with penne pasta served with breadsticks

Desserts

Key Lime Pie, Carrot Cake, Brownie Caramel Cheesecake and Strawberry Shortcake