



DINNER

The Charmed City - Seated Dinner

Starters

House Salad Field Greens, Diced Tomatoes, Parmesan Cheese
Balsamic Vinaigrette Dressing

Caesar Salad Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

Choice of Soup

Entrées

Airline Chicken Breast Haricots Vert, Mashed Potatoes, Mushroom Cream Sauce

Mushroom Ravioli Wild Mushrooms, Caramelized Onions, Fresh Spinach
Marinara Sauce

Grilled Steak Salad Blue Cheese, Caramelized Onions, Corn Cobs
Raspberry Vinaigrette, served Medium

Seasonal Desserts

All of our desserts are made in house



DINNER

The Palmetto - Seated Dinner

Starters

House Salad Field Greens, Diced Tomatoes, Parmesan Cheese
Balsamic Vinaigrette Dressing

Caesar Salad Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

Choice of Soup

Entrées

Airline Chicken Breast Haricots Vert, Mashed Potatoes, Mushroom Cream Sauce

Grilled Salmon Asparagus, Goat Cheese Orzo, Red Pepper Coulis

Pork Chop Sautéed Spinach, Candied Yams, Calvados Apple Jus

Seasonal Desserts

All of our desserts are made in house



DINNER

The Savannah - Seated Dinner

Starters

House Salad Field Greens, Diced Tomatoes, Parmesan Cheese
Balsamic Vinaigrette Dressing

Caesar Salad Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

Choice of Soup

Entrées

Braised Beef Short Rib Mashed Potatoes, Asparagus, Bordelaise Sauce

Airline Chicken Breast Haricots Vert, Mashed Potatoes, Mushroom Cream Sauce

Carolina Shrimp and Grits Shallots, Tomatoes, Andouille Sausage, Buttery Clam Broth

Seasonal Desserts

All of our desserts are made in house



DINNER

The Carolina - Seated Dinner

Starters

House Salad Field Greens, Diced Tomatoes, Parmesan Cheese
Balsamic Vinaigrette Dressing

Caesar Salad Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

Choice of Soup

Appetizers

Fried Green Tomatoes Bread & Butter Pickles, Creamy Ranch Dressing, Pepper Jam

Cape Fear Diver Scallops Creamy Grits, Bacon Studded Butter Sauce

Seared Ahi Tuna Pickled Red Onion & Cucumber, Thai Chili Avocado Sauce
served Rare

Entrées

Braised Beef Short Rib Asparagus, Mashed Potatoes, Bordelaise Sauce

Herb Roasted Chicken Stewed Green Beans, Mashed Potatoes, Thyme Infused Pan Jus

Carolina Shrimp and Grits Shallots, Tomatoes, Andouille Sausage, Buttery Clam Broth

Pan Roasted Mahi Mahi Wild Mushrooms, Baby Arugula, Fingerling Potatoes
Creamed Corn

New York Strip Sautéed Spinach, Potato Croquettes, Maitre d' Butter, served Medium

Seasonal Desserts

****All of our desserts are made in house****