



3 courses for \$68
exclusive of tax & gratuity

Appetizers

FRIED GREEN TOMATOES
lowcountry pimento cheese, sweet pepper jelly

SHRIMP ARANCINI
holy trinity, remoulade

SMOKED SALMON DIP
chive oil, toast points

BEET SALAD
whipped goat cheese, watercress, orange gastrique

Entrées

FILET MIGNON, 8 oz*
wet-aged, the finest tenderloin cut available

SHRIMP & GRITS*
*Andouille sausage, onions,
brown gravy, white stone-ground grits*

WASABI-CRUSTED SALMON*
braised cabbage, dashi butter

SPAGHETTI ALLE VONGOLE*
clams, mussels, shrimp, shellfish broth, grilled bread

PORK CHOP*
*bone-in, togarashi rub, ponzu,
apples, watercress salad, pickled jalapeños*

Desserts

CHEF’S DAILY SELECTION

Accompaniments

SAUTÉED SHRIMP 20
PAN-SEARED SEA SCALLOPS 24
1/2 LB BROILED LOBSTER TAIL 49
TRUFFLE BUTTER 11
OSCAR STYLE 26
crab, asparagus, hollandaise

Sides & Sauces

CRISPY BRUSSELS SPROUTS 14
smoked paprika aioli
GRILLED ASPARAGUS lemon butter 14
FRENCH FRIES 14
rosemary, sea salt, roasted garlic aioli
WHIPPED YUKON POTATOES 14
LOBSTER MAC ‘N CHEESE herbed crumbs 24
MIXED FOREST MUSHROOMS 14
champagne herb butter
BORDELAISE SAUCE 3 **HOLLANDAISE SAUCE 3**
BEARNAISE SAUCE 3 **CHIMICHURRI SAUCE 3**



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