



Valentine Menu

2/14/12

featured drink:

champagne & fresh squeezed blood orange mimosa 10

appetizers:

shrimp & crabmeat chowder, vidalia onions, potatoes, sherry 10

baked oysters "Victoria", spinach, buttery herb breadcrumbs 12

sarah's spoonbread, braised greens, hwy. 9 cayenne pepper sauce 8

roast stuffed quail, cornbread, sweet potatoes, nueske's smoked bacon 12

smoked trout salad, green apples, spiced pecans, horseradish 11

mixed lettuce salad, pears, walnuts, bleu cheese, honey-cider vinaigrette 8

romaine salad

sugar snap peas, carrots, creamy buttermilk-herb dressing, garlic crouton 8

entrées:

greg abram's gulf fish

baby broccoli, red skin new potatoes, lemon, chives, brown butter 28

low country shrimp & grits

little green beans, capers, tomatoes, scallions, champagne sauce 25

grilled pork chop

sweet potato hash, collard greens, bourbon-molasses sauce 25

pan roast duck breast

butternut squash, rutabaga, turnips, brussels sprouts, blood orange glaze 28

grilled angus n. y. strip

braised mushrooms, spring vidalias, mashed potatoes, peppercorn sauce 28

ashley farm's all natural chicken

basmati rice, leeks, wilted spinach, lemon-herb butter 18

SPECIAL VALENTINE MENU

shrimp & crabmeat chowder

pear, walnut, bleu cheese salad

28 oz. bone-in ribeye (for two)

chocolate molten cake

\$96 per couple does not include alcohol, tax or gratuity