

Appetizers and Salads

Rosemary Scallops

Grilled Scallops on a Rosemary skewer basted with lemon butter

10

Grilled Chicken and Pineapple Kebob

Served with cherry barbeque sauce

9

Hot Crab Dip

Cream cheese crab and old bay served with crostini

12

Fresh Romaine and Bibb Salad

Crisp Romaine and Bibb lettuces with apples, pecans and shaved
Manchego cheese and Dalmatian fig vinaigrette

10

Jumbo Prawns

Cornmeal crusted shrimp topped with country ham Vermont cheddar and
Pepper jack cheese

12

Fried Green Tomatoes and Crab Appetizer

Cornmeal breaded green tomato topped with jumbo lump crab
Finished with a shallot-Madeira sauce

11

French Onion Soup

8

Or as a substitute 4.50

Entrees

Carolina Crab Cakes

Jumbo lump crab cakes served sautéed or broiled

30

Scallops Mornay

Jumbo Scallops with a Swiss cheese cream sauce

26

Maytag Chicken

Sautéed Chicken, country ham, mushrooms and spinach with Maytag blue cheese
cream sauce tossed with penne pasta

20

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase
your risk of food borne illness

Gratuity is entirely discretionary 15% will be added if nothing else is written in

Entrees

Apple Cider Marinated Pork Tenderloin

Served with caramelized onions and Albemarle chestnuts

25

Grilled Australian Rack of Lamb

With a black currant demi-glaze

28

Pepper Crusted Filet

Served with toasted goat cheese and roasted shallot and tomato fondue

32

Seafood Al Greco

Clams, mussels, shrimp and scallops with spinach olives, tomatoes and feta cheese in a basil wine butter server over angel hair pasta

26

Mixed Grill

Filet Mignon, Chicken Breast and Salmon with a tarragon cream sauce

30

Fried Oysters

A generous portion of succulent Fried Oysters, served with our special dill tartar sauce

28

Olympia Chicken

Sautéed chicken breast, sun dried cherries, granny smith apples in a bourbon brown sugar sauce

18

Asiago Salmon

Baked asiago crusted salmon with an orange thyme butter sauce

24

Grilled Vegetable Plate

Seasonal vegetables marinated with garlic and basil served with sun dried tomato vinaigrette

17

Please let us know how we can prepare your entrée to meet your dietary needs

