

Prix Fixe, Three - Course Menu
\$40 per person

Enjoy the option of a Prix Fixe, Four - Course Menu to include your choice of a soup and a salad selection for \$45 per person.

Executive Chef Demetre Castanas - Executive Pastry Chef Gerry Elliot

FIRST COURSE

Choice of one

Lowcountry Blue Crab Chowder
served with cornbread

French Onion Soup
with baguette crouton and warm Gruyère cheese

Chopped Caesar Salad
chopped romaine lettuce, tomatoes and herbed croutons with Parmesan cheese

Chilled Wedge of Iceberg
with roquefort dressing and applewood smoked bacon

SECOND COURSE

Choice of one

Tuna Tower
tuna tartare, lump crabmeat and avocado with lemon chile oil

Shrimp and Grits
Jumbo shrimp with applewood smoked bacon cream sauce
over a cheddar grit cake

Poached Salmon - 8 oz.
with dill crème fraîche and sautéed organic spinach

USDA PRIME Veal Chop - 10 oz.
with onion strings

USDA PRIME Filet Mignon (42 Day Age) - 7 oz.
with onion strings

USDA PRIME Ribeye (42 Day Age) - 12 oz.
with onion strings

THIRD COURSE

Choice of one

Banana Bread Pudding
with sliced fried bananas, caramel ice cream and warm caramel sauce

Chocolate Mousse Bon Bon
cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache

Espresso Tiramisu
espresso liqueur infused lady fingers, mascarpone cream with dusted cocoa powder

225 Panna Cotta
chilled vanilla scented crème fraîche with fresh local berries

STEAK ADDITIONS

Organic Fried Egg 5.00 — Shrimp Scampi with garlic butter 14.00 — Broiled Jumbo Lump Cake 15.00 — Foie Gras 16.00
Broiled Cold Water Lobster Tail 19.00 — Warmed Roquefort Cheese 5.00 — Warmed Goat Cheese 5.00
Roasted Garlic 4.00 — Pizzaiola 7.00 — Hollandaise or Bernaise Sauce 3.00 — Melted Garlic Butter 4.00
Port Wine Reduction 5.00 — Chimichurri Sauce 2.00 — 225 Steak Sauce 2.00

À LA CARTE FAMILY STYLE SIDE ITEMS

Organic Sautéed Spinach 10.00 — Fire Roasted Brussels Sprouts with orange and soy 10.00 — Sautéed Asparagus 10.00
Broccoli Parmesan 10.00 — Sautéed Haricots Vert 9.00 — Creamed Spinach 10.00 — Jumbo Mushrooms 10.00
Sautéed Onions 9.00 — Potatoes Maxim 11.00 — Grill 225 French Fries 8.00 — Hashbrowns 8.00
Truffled Potato Chips with warm buttermilk blue cheese 12.00 — Baked Potato 6.00 —
Mashed Sweet Potatoes with Boursin cheese 12.00 — Grilled Tomatoes with Creamed Spinach and warmed Havarti cheese 12.00
Tagliatelle pasta with roasted garlic, fresh basil and olive oil 14.00

(A gratuity of 20% will be added to all party sizes.)

This Menu Promotion is not eligible for hotel guests with Food and Beverage Vouchers.