

*Prix Fixe, Four-Course Menu
\$38 per person*

SAVE 10% ON ALL WINE AND CHAMPAGNE SELECTIONS BY THE BOTTLE.

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 Gruyere cheese*

SECOND COURSE

Choice of one

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

*Chilled Wedge of Iceberg
with roquefort dressing and applewood smoked bacon*

THIRD COURSE

Choice of one

*Poached Salmon
with dill crème fraiche and sautéed spinach*

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

*USDA PRIME Filet Mignon-7oz
with onion strings and garlic seared asparagus*

*USDA PRIME Ribeye -12 oz
with onion strings and garlic seared asparagus*

FOURTH COURSE

Choice of one

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

*Cocoa-dusted Key Lime Pyramid
with flamenco tuile cookie and kiwi-strawberry coulis*

*Cinnamon Beignets and Vanilla bean gelato
cinnamon dough fritters drizzled with warm local honey, dusted with
powdered sugar*

*Vanilla Bean Crème Brûlée
smooth vanilla custard and fresh berries with an almond tuile cookie*

(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.