

The Menu

CLASSIC STEAKHOUSE CUISINE

February 11th - 21st

\$26 per person

FIRST COURSE

CHOOSE ONE

CLASSIC SHRIMP COCKTAIL

Large plump shrimp served with a house-made cocktail sauce

CARAMELIZED VIDALIA ONION SOUP

Aged provolone, chive pesto, french bread, garlic foam, crispy mushrooms

½ DOZEN OYSTERS

Cochon chili garlic, dragos chargrilled, or fried

CAESAR SALAD

Shaved parmesan, garlic croutons, roasted tomatoes, caesar dressing

ENTRÉE

CHOOSE ONE

FILET

6-oz filet served with béarnaise sauce

PORTERHOUSE

Porterhouse for 2 with steakhouse butter

PORKCHOP

Double-cut porkchop with apple demi

CHICKEN

Crispy-skinned chicken breast with mushroom supreme sauce

CRAB CAKES

Jumbo lump crabcakes with red pepper coulis

TROUT

Seared steelhead trout with herb buerre blanc

SIDES

CHOOSE 3 PER TABLE

POMME PUREE

CRISPY BRUSSELS SPROUTS

HERB-ROASTED CARROTS

CREAMED SPINACH

SWEET POTATO FRIES

CHARRED BROCOLINI

SAUTÉED WILD MUSHROOMS

CAROLINA GOLD RICE RISOTTO

GLAZED ROOT VEGETABLES

DESSERT

CHOOSE ONE

CLASSIC CRÈME BRULEE

PHILADELPHIA-STYLE CHEESECAKE

TIRAMISU

