

# Dinner

*Priced per guest*

## Starters

- Jumbo Lump Crab Martini**, Avocado, Hard-Boiled Egg, Diced Tomato, Spicy Remoulade 18  
**Lobster and Cheese Ravioli**, Three Cheese Ravioli, Fresh Maine Lobster Meat, Tarragon, Lemon Butter 19  
**Shrimp Cocktail**, Bibb Lettuces, Lemon, Cocktail Sauce 15  
**Roasted Virginia Oysters**, Crumbled Bacon, Herb Breadcrumbs, Garlic, Tabasco Butter 16  
**Fried Green Tomato Stack**, Pimento Cheese, Shaved Country Ham, Chow Chow Tartar Sauce 13  
**Wild Mushroom Vol-au-vent**, Buttery Puff Pastry, Sherry Cream Sauce, Shaved Manchego Cheese 13

## Soups

7

**Smoked Leek Vichyssoise**

**Butternut Squash**

**Gazpacho**

**Cream of Tomato and Basil**

**She Crab**

**Wild Mushroom and Cognac**

**French Onion**

**Chef's Selection of Seasonal Option**

## Starter Salads

- Mixed Greens**, Toasted Pine Nuts, Roasted Tomatoes, Sprouts, Sherry Vinaigrette 6  
**Caesar**, Romaine Lettuce Hearts, Herb Croutons, Anchovies, Roasted Tomatoes, Caesar Dressing 7  
**Poached Pear**, Baby Oak Lettuces, Candied Walnuts, Goat Cheese, Creamy Champagne Vinaigrette 10  
**Iceberg Wedge**, Bacon, Bleu Cheese, Tomato, Crisp Onions, Creamy Dressing 7  
**Chef's Selection of Seasonal Options**

## Entrées

*Our Chef recommends serving the same entrée to all guests. If you would like to offer your guests a choice of two entrees in advance, there will be a surcharge of \$4.00 per guest. Placecards for each guest indicating the entrée ordered are required. All entrées include Freshly Baked Bread, Coffee, and Gourmet Tea.*

**Petit of Filet of Beef Tenderloin**\*<sup>CAB</sup> 4oz Filet, Shredded Gruyere Potato Gratin, Seasonal Vegetables, Red Wine Butter 40

**Add** Maine Lobster Tail *Market Price*

**Add** Crab Cake topped with Lemon Thyme Beurre Blanc 11

**Add** Petit Salmon Filet\* 8

**Add** Shrimp Scampi 8

**Add** Crab-Stuffed Jumbo Shrimp\* 9

**Add** Low Country Shrimp and Grits 8

*\*The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.*

<sup>CAB</sup>Certified Angus Beef

*Prices subject to change. 01/22*

- Filet of Beef Tenderloin\***<sup>CAB</sup> 6oz Filet, Shredded Gruyere Potato Gratin, Seasonal Vegetables, Red Wine Butter 46
- Slow-Smoked Prime Rib**, Twice Baked Yukon Potatoes, French Green Beans, Horseradish Cream 40
- Braised Beef Short-Rib**, Parsnip Puree, Charred Brussels Sprouts, Molasses Jus 42
- Spice-Roasted Pork Tenderloin**, Smoked Gouda Grits, Braised Collard Greens, Grain Mustard Cream 30
- Grilled Lamb Chops**, Roasted Garlic Polenta, Artichokes, Baby Beets, Balsamic Reduction 47
- Pan-Roasted Natural Chicken Breast**, Truffled Sweet Potato Puree, Baby Green Beans, Sweet Onion Jus 29
- Country Club Chicken Breast**, Stuffed with Herbed Cream Cheese, Bacon Sage Potato Cake, Julienne of Smithfield Ham, Baby Vegetables, Supreme Sauce 30
- Mushroom and Cognac Stuffed Chicken Breast**, Roasted Tomato, Thyme Velouté, Potato Gratin, Haricots Vert 30
- Blackened Chicken and Shrimp**, Pimento Grits, Grilled Zucchini, Corn, Tasso Gravy 32
- Sautéed Jumbo Lump Crab Cake**, Citrus Scented Rice, Wilted Spinach, Lemon Butter Sauce 42
- Pan-Seared Salmon**, Herb Spätzle, Asparagus, Roasted Peppers, Saffron Cream Sauce 35
- Jumbo Shrimp and Scallops**, Tarragon Orzo Pilaf, Spiced Carrots, Roasted Garlic Butter 37
- Seasonal Market Fish** *Market Price*
- Mushroom and Goat Cheese Ravioli**, Wild Mushroom Fricassee, Charred Grape Tomato, Sherry Cream Sauce 28
- Forbidden Rice Stir-Fry**, Julienned Vegetables, Chinese Black Rice, Shiitake Mushroom, Grilled Tempeh, Sweet Chili Glaze 25
- Broccoli Penne**, Roasted Onion, Grape Tomato, Charred Eggplant Cream, Parmesan Cream 26
- Grilled Portobello**, Roasted Red Pepper, Squash, Ricotta Whipped Polenta, Salsa Verde 25

## Desserts

- Maple Pecan Cheesecake**, Graham Cracker Crumble, Candied Pecans, Cinnamon Chantilly 7
- Apple Pie**, Spiced Caramel 7
- CCV Delight**, Vanilla Ice Cream, Snickers Pieces, Oreo Crust 7
- Chocolate Decadence**, Dark Chocolate Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Bean Whipped Cream 7
- Tiramisu**, Mascarpone Mousse, Coffee Soaked Vanilla Cake, Chocolate Coffee Sauce 7
- Seasonal Fruit Pavlova**, Soft Airy Meringue, Seasonal Fruit Compote 7
- Crème Brûlée**, Chocolate Ganache 8
- Seasonal Duo**, your choice of two miniature options from above 10
- A la Mode**, add to any selection 2

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