

# Dinner

Menu is priced per guest and must extend to the entire guest count

## Starters

- Jumbo Lump Crab Martini**, Avocado, Hard-Boiled Egg, Diced Tomato, Spicy Remoulade 20
- Shrimp Cocktail**, Bibb Lettuces, Lemon, Cocktail Sauce 16
- 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 7
- Caesar**, Romaine Lettuce Hearts, Herb Croutons, Anchovies, Roasted Tomatoes, Caesar Dressing 8
- 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 \$5.00 per entree. Place cards for each guest indicating the entrée ordered are required. All entrées include Freshly Baked Bread, Coffee, and Gourmet Tea.*

**Petit Filet of Beef Tenderloin**\*<sup>CAB</sup> 5 oz Filet, Shredded Gruyere Potato Gratin, Seasonal Vegetables, Red Wine Butter 50

- Add** Maine Lobster Tail **Market Price**
- Add** Crab Cake topped with Lemon Thyme Beurre Blanc 14
- Add** Petit Salmon Filet\* 8
- Add** Shrimp Scampi 8
- Add** Crab-Stuffed Jumbo Shrimp\* 12
- Add** Lowcountry Shrimp and Grits 9

<sup>CAB</sup> Certified Angus Beef

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

Prices subject to change. 02/23

- Braised Beef Short-Rib**, Whipped Potatoes, Crispy Brussels Sprouts, Pan Sauce **42**
- Spice-Roasted Pork Tenderloin**, Smoked Gouda Grits, Braised Collard Greens, Grain Mustard Cream **32**
- Grilled Lamb Chops**, Roasted Garlic Polenta, Artichokes, Baby Beets, Balsamic Reduction **47**
- Pan-Roasted Natural Chicken Breast**, Roasted Fingerling Potatoes, Baby Green Beans, Sweet Onion Jus **30**
- Country Club Chicken Breast**, Stuffed with Herbed Cream Cheese, Gruyere Potato Gratin, Julienne of Smithfield Ham, Baby Vegetables, Supreme Sauce **30**
- Mushroom and Cognac Stuffed Chicken Breast**, Roasted Tomato, Thyme Velouté, Potato Gratin, Haricots Vert **32**
- Blackened Chicken and Shrimp**, Pimento Grits, Grilled Zucchini, Corn, Tasso Gravy **34**
- Sautéed Jumbo Lump Crab Cake**, Citrus Scented Rice, Wilted Spinach, Lemon Butter Sauce **50**
- Pan-Seared Salmon**, Herb Spätzle, Asparagus, Roasted Peppers, Saffron Cream Sauce **38**
- Jumbo Shrimp and Scallops**, Tarragon Orzo Pilaf, Spiced Carrots, Roasted Garlic Butter **45**
- 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 Tofu, Edamame, Sweet Chili Glaze **25**
- Grilled Portobello**, Roasted Red Pepper, Squash, Ricotta Whipped Polenta, Salsa Verde **25**

## Desserts

- Honeycomb Cheesecake**, Caramelized White Chocolate, Vanilla Poached Pears **8**
- Apple Pie**, Spiced Caramel **8**
- CCV Delight**, Vanilla Ice Cream, Snickers Pieces, Oreo Crust **8**
- Chocolate Decadence**, Dark Chocolate Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Bean Whipped Cream **8**
- Tiramisu**, Mascarpone Mousse, Coffee Soaked Vanilla Cake, Chocolate Coffee Sauce **8**
- Seasonal Fruit Pavlova**, Soft Airy Meringue, Seasonal Fruit Compote **8**
- Crème Brûlée**, Chocolate Ganache **8**
- Seasonal Duo**, your choice of two miniature options from above **12**
- Add to any Dinner Selection: A la Mode** **2**

<sup>CA</sup><sup>B</sup> Certified Angus Beef

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

Prices subject to change. 02/23