



### **Hors D'oeuvre Options**

Add any of the following hors d'oeuvres to your menu  
(served family style)

Peppered Calamari  
Spinach Dip

Thai Chili Chicken Skewers  
Cajun Chicken Egg Rolls  
Crab & Artichoke Dip

Sesame Steak Skewers  
Shrimp Cocktail (3 pieces)  
Miniature Crab Cakes



## **Dinner Menu A**

### **Starter**

#### **House Salad**

Mixed Greens, Tomatoes, Cucumbers, Carrots & Braised Red Cabbage;  
with Balsamic Vinaigrette

### **Entrée**

*(Please select three)*

#### **Top Sirloin – 8 oz.**

USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days

#### **Carolina Trout**

House Spice Blend & Lemon-Caper Butter

#### **Peppered Salmon Fillet**

8 oz. Atlantic Fillet; topped with Brandy-Ginger Cream Sauce

#### **Pesto Airline Chicken Breast**

Pan Seared; topped with Basil-Pesto Cream Sauce

#### **Fish & Chips**

Sweetwater 420 Beer Battered Cod

**All entrees served with garlic mashed potatoes and fresh vegetable (except pasta)**

### **Dessert**

*(Please select two)*

**Krispy Kreme Bread Pudding**

**Chocolate Bourbon Pie**

**Key Lime Pie**



## **Dinner Menu B**

### **Starter**

**Chicken & Sausage Gumbo**

or

**Classic Caesar Salad**

### **Entrée**

*(Please select four)*

**Filet Mignon – 6 oz.\***

**Wasabi Ahi Tuna**

Rubbed with Wasabi & Panko, Pan Seared & topped with Lump Crab & Shiitake-Soy Glaze

**Ribeye – 14 oz.\***

**Wild Mushroom & Chicken Risotto**

Mushrooms, Asparagus, Spinach & Tomatoes

**Grilled Pork Chop**

Eden Farms Berkshire Pork Rib Chop; topped with Granny Smith Apple-Bourbon Sauce

**\* All steaks USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days**

**All entrees served with garlic mashed potatoes and fresh vegetable (except Risotto)**

### **Dessert**

*(Please select two)*

**Krispy Kreme Bread Pudding**

**Chocolate Bourbon Pie**

**Key Lime Pie**