



## **Entrees:**

### **Chicken**

#### **Baja Chicken**

*Marinated and Mesquite Smoked Chicken Topped with Pico de Gallo and Melted Cheese*

#### **Chicken and Sausage Gumbo**

*Served Over White Rice*

#### **Chicken Divan**

*Served Over White Rice*

#### **Chicken Marsala**

*Boneless Succulent Chicken Breast Smothered in a Deliciously Rich Marsala Sauce*

#### **Chicken Pilau**

*Pulled Chicken and Seasoned Rice Mixed With Sautéed Celery and Peppers*

#### **Chicken Saltimbocca**

*Chicken Stuffed with Prosciutto and Topped with Provolone Cheese. Served with a Mushroom and Marsala Wine Sauce*

#### **Stuffed Chicken Breast**

*Chicken Breast Stuffed With Country Ham And Blue Cheese*

#### **French Chicken Breast**

*Seared Chicken Breast Stuffed with Goat Cheese and Basil*

#### **Fried Chicken**

*Tender Juicy Chicken Seasoned And Fried To Perfection. A True Southern Staple.*

#### **Mediterranean Pasta**

*Grilled Chicken Strips with Penne Pasta, Tomatoes, Garlic and Black Olives*

#### **Chicken Vino Blanco**

*Premium White Meat With An Italian Season, Marinated In A Light And Delicious White Wine And Cream Sauce, Braised In Olive Oil, Garlic And Onions.*

#### **Chicken Marbella**

*Chicken Marinated in Prunes, Olives, Capers, Garlic and Spices Then Sprinkled with Brown Sugar and Baked*

#### **Chicken in Lingonberry Sauce**

*Perfectly Grilled Chicken Breast on a Bed of Sautéed Spinach and Mushrooms Finished off with a Drizzle of Tarragon Cream Sauce*



## Vegetarian

### **Pasta Primavera**

*Sautéed Fresh Local Vegetables Tossed with Penne Pasta and Served in a Pesto Sauce*

### **Black Bean Cakes**

*With Guacamole, Sour Cream and Salsa*

### **Spinach Lasagna**

*Made With Creamy Ricotta Cheese*

## Beef

### **Pot Roast**

*In Brown Gravy with Potatoes and Carrots*

### **Rib-Eye Steak**

*Seasoned And Grilled To Temperature*

### **Beef Stew**

*Beef Tips In A Warm Brown Gravy With Vegetables And Served Over White Rice*

### **Steak Au Poivre**

*Tenderloin Medallions Served with a Green Peppercorn Brandy Sauce*

### **Beef Tenderloin**

*Marinated, Grilled Then Smoked. Served With Crème Bread & Horseradish Crème*

## Seafood

### **Crab Cakes**

*Lump Crab Meat Cakes with Lemon Beurre Blanc*

### **Stuffed Flounder**

*Fresh Flounder Stuffed With Lump Crab Meat*

### **Seafood Gumbo**

*A Bayou Classic With Cajun Sausage, Oysters, Shrimp, White Rice And Vegetables In A Spicy And Thick Creole Broth*

### **Shrimp Creole**

*Served Over White Rice*



### **Jambalaya**

*A Spicy Cajun Rice Dish With Sausage, Chicken and Shrimp White Rice*

### **Salmon Filet**

*Poached Fresh Salmon Filet With Dijon Dill Cream Sauce*

### **Baked Grouper**

*Served With Lemon Garlic Butter*

### **Mahi-Mahi**

*Grilled Fresh Mahi-Mahi In Teriyaki Sauce*

### **Edisto Island Grits & Local Shrimp**

*Made With Bacon Gravy*

## **Pork**

### **Boneless Pork Loin Chops**

*Tender Boneless Pork Loin Chops Served with a Light White Wine, Lemon and Caper Sauce*

### **Mojo Pork**

*Pulled Cuban Marinated Pork*

### **Pork Tenderloin**

*Marinated, And Oven Roasted Pork Tenderloin with Mushroom Gravy*

### **Hand Pulled BBQ**

*Served With Rolls & A House Made BBQ Sauces*