

Starters

 **Lobster Bisque** 6.75
Poached Shrimp,
Sage Croutons

 **Butternut Squash Soup** 5.25
Crème Fraîche,
Toasted Pumpkin Seeds

Sweet & Sour Calamari 7.25
Thai Chile Sauce,
Sweet Chile Remoulade

**Cornmeal Dusted
Apalachicola Oysters** 6.25/8.25
Five or Ten Fried Oysters,
Creole Lemon Sauce

 **Country Fried Quail Breasts** 8.25
Golden Tomato & Bacon Jam

 **Smoked Chicken Risotto** 7.25
Wild Mushrooms & Crispy Leeks

 **Ginger Pork Wraps** 8.50
Sticky Rice, Tempura Enoki Mushrooms
Hoisin Sauce & Garlic Chile Sauce

Salads

...add to your salads
Grilled or Fried Chicken or Fried Calamari 5,
Grilled Shrimp or Salmon 7

Classic Caesar Salad 4.00/6.00
Romaine, Garlic Croutons,
Parmesan Cheese

Miss Carolyn's Salad 4.00/6.00
Mixed Greens, Red Onions, Mandarin Oranges,
Grape Tomatoes, Goat Cheese, Pecans,
Raspberry Vinaigrette

Spinach Salad 4.00/6.00
Beets, Apples, Bacon,
Gorgonzola Cheese, Walnuts,
Sherry Shallot Vinaigrette

Italian Hearts Salad 4.00/6.00
Marinated Tomatoes, Trio of Olives, Artichoke Hearts,
Parmesan Crisps, Balsamic Vinaigrette

"Chopped" Iceberg Salad 4.00/6.00
Bacon, Blue Cheese, Tomatoes,
Peppadew Peppers, Basil Blue Cheese Dressing


Dressings

Raspberry Vinaigrette, Caesar, 1000 Island,
Sherry Shallot Vinaigrette, Balsamic Vinaigrette,
Basil Blue Cheese Dressing, Buttermilk Ranch, Italian

Sandwiches

 **Chef's Pastrami Sandwich** 11.25
Thick Cut Rye, Grilled Red Onions,
Smoked Tomato Mayonnaise,
Swiss Cheese

***Plantation Burger** 9.00
Choice of Sautéed Onions, Mushrooms,
Jalapeños, or Barbecue Sauce,
on a Multigrain Roll
Add .50 for Bacon, Swiss Cheese,
Cheddar Cheese, Blue Cheese

 **Grilled Salmon B.L.T.** 13.75
Mustard Mayonnaise, Smoked Bacon,
Arugula & Roasted Tomatoes,
on Rosemary Ciabatta Bread

Shaved Prime Rib Ciabatta 11.75
Shaved Prime Rib, Swiss Cheese,
Creamy Horseradish Sauce, Au Jus,
on Rosemary Ciabatta Bread

As a courtesy to other patrons, please refrain from using cellular phones in the dining room.
A 20 % Service Charge will be added to all parties of six or more people.

Nightly Specials

Wednesday-Craft of the Burger

Thursday-Three Course Thursday

Friday-Happy Hour & Pizza Specials

Saturday-Steak By Weight

Sunday-Family Style

Shrimp Scampi Georgia Shrimp, Roasted Garlic, Tomatoes, Parsley & Angel Hair	14.75	Slow Roasted 1/2 Chicken Sour Cream & Scallion Mashed Potatoes, Fall Mushroom & Roasted Garlic Ragout	14.25
 Lobster "Mac & Cheese" Roasted Peppers, Parmesan, Speck Ham, Pasta Shells & Chèvre Cream Sauce	22.25	 Beef & Bacon Meatloaf Dijon Yukon Mash, Chef's Seasonal Vegetables Fall Mushroom & Roasted Garlic Ragout	12.25
 North Carolina Flounder Carolina Gold Rice, Rainbow Chard, Roasted Tomato & Lobster Sauce	18.50	 Braised Short Rib White Bean & Fall Mushroom Ragout, Roasted Carrots, Cabernet Sauce	16.25
Grilled Rainbow Trout Wild Rice Pilaf, Chef's Seasonal Vegetables, Rosemary Pecan Butter Sauce	16.75	Sautéed Calves Liver Sautéed Onions & Crispy Bacon, Sour Cream and Scallion Mashed Potatoes, Bacon Braised Brussels Sprouts	13.75
"Olive Wood" Planked Scottish Salmon Caramelized Butternut Squash Risotto, Rainbow Chard, Lemon Caper Sauce	16.75	 Veal Chop Milanese Wild Mushroom Risotto, Bacon Braised Brussels Sprouts, Golden Tomato & Bacon Jam	24.75
*Filet Mignon Roasted Crimini Mushrooms Yukon Potatoes with Onions & Pancetta Cabernet Sauce	5oz 21.75 7oz 27.75	*New York Strip Steak Chef's Seasonal Vegetables, Pommes Frites, Cabernet Sauce	10oz 24.75 12oz 29.75

 Denotes New Menu Item

*Advisory: The consumption of raw or uncooked foods, such as meat, fish and eggs, which may contain harmful bacteria, may cause serious illness or death.