

## Champagne by the Glass

Perrier Jouet Brut Champagne NV \$9.50  
Pommery Brut Rose \$12.50  
Piper Sonoma Brut NV \$7.50

Bruno Paillard Premier Cuvee NV \$14.00  
Jean Laurent "Blanc de Blanc" '90 \$16.00  
Dom Perignon '92 \$25.00

### Champagne Bar Menu

#### *Oysters*

On the Half Shell (6) served with

Champagne Mignonette or Horseradish Cocktail Sauce \$ market

Baked (4) with Arugula-Asiago Gratin "Rockefeller Style" \$9.00

Broiled (4) 'Casino Style' with Smoked Bacon and Green Onions \$8.75

Oyster Sampler (2 Baked, 2 Broiled and 2 On the Half Shell) \$12.50

Crispy Fried Oysters with Spicy Mango Coulis & Ginger-Cucumber Slaw \$9.00

#### *Lobster & Crab*

Lobster Salad with Maache Greens, Pistachios and Port Wine Vinaigrette \$12.50

Jumbo Lump Crab, Tomato and Spinach Salad with Fried Green Tomatoes \$14.50

Lobster Tempura with Cucumber Spaghetti & Sesame Aioli \$12.50

Lobster Skillet Cake & Charleston Crabcake Duo with Petite Arrugula Salad & Creole Mustard Vinaigrette \$12.50

#### *Specialties*

Country Duck Pate with Sweet Potato-Pecan Conserve, Sourdough Croutons \$9.50

Grilled Jumbo Shrimp Cocktail, Absolut Peppar Cocktail Sauce \$3.25 per shrimp

Seared Foie Gras with Duck BBQ Biscuit and Carolina Peach Jam \$16.00

Argentine Steak Tartare with Grilled Croutons \$11.50

Osetra Caviar, Southern Service \$45.00

### Straight Up or On The Rocks

#### *Cosmopolitan*

Kettle One Vodka, Triple Sec,  
Cranberry Juice, a dash of Rose's Lime  
Shaken, Straight Up \$6.75

#### *Tea Tini*

Stoli Ohranj with a Splash  
Of Southern Sweet Tea and a  
Sugared Rim \$6.25

#### *Classic Martini*

Beefeater, Chilled, Straight Up  
A Dash of Olive Juice \$6.25

#### *Madras Martini for Two*

Stoli Ohranj & Finlandia Cranberry  
With a Dash of Orange & Cranberry Juice.  
Served Tall, Over Ice \$10.75

#### *Planters Punch*

The Original! Meyers Rum, Orange,  
& Pineapple Juices, with Grenadine \$6.75

#### *Whiskey Sour*

Jack Daniels, Fresh Lemon Juice,  
Served Straight Up or Over Ice \$6.25

#### *Sidecar*

Courvoisier, Triple Sec  
Fresh Lemon with a  
Sugared Rim \$7.75

#### *Gibson*

Bombay Sapphire (4:1 Vermouth)  
Straight Up with  
Pickled Onions \$6.75

#### *Blue Skyy Martini*

Skyy Vodka, a Dash of Curacao,  
A Twist of Lemon \$6.25

#### *Peninsula Daiquiri*

Bacardi Limon, Juice of 1 Lime,  
A Dash of Sugar  
Straight Up \$6.00

#### *Perfect Manhattan*

Canadian Club, Sweet & Dry  
Vermouth, Chilled & Up \$6.75

#### *Mint Julep*

Maker's Mark, Fresh Mint, a Hint  
Of Sugar. Tall over Crushed Ice \$6.75



## Starters

**WILD MUSHROOM GRITS**  
with Lowcountry Oyster Stew \$8.00

**RABBIT LOIN WRAPPED IN VEAL BACON**  
with Tapenade Linguine and Mustard Vinaigrette \$11.00

**SEARED CARPACCIO OF LAMB**  
with Roasted Beet & Goat Cheese Tart, Truffle-Sherry Vinaigrette \$11.50

**CRISPY VEAL SWEETBREADS**  
with Roast Garlic-Green Bean Salad, Black Pepper-Cheese Grits and Natural Jus \$13.00

**CREAMED CAULIFLOWER SOUP**  
With Herbed Creme Fraiche and Smoked Salmon \$6.00

**LOBSTER & CORN CHOWDER**  
with Basil Butter \$6.00

**SAMPLING TRIO OF TODAY'S SOUPS** \$6.50

**ROMAINE & RADICCHIO SALAD**  
with Lemon-Thyme Caesar Dressing \$6.00

**SUPER CHILLED WEDGE OF ICEBERG**  
with Smoked Bacon Jerky & Buttermilk Dressing \$6.00

**TENDER LOCAL FIELD GREEN SALAD**  
with Warm Goat Cheese Fritter and Toasted Pecan Vinaigrette \$6.50

## Chef's Suggestions

**MARINATED DOUBLE CUT PORK CHOP**  
with Mac & Cheese Noodle Cake, Peppered Collard Greens and BBQ Jus \$22.00

**NY STRIP 'AU POIVRE'**  
with Brandy Pan Sauce, Crispy Potato Cake and Teene Weene Benne Beans \$26.50

**BOURBON GRILLED JUMBO SHRIMP**  
with Low Country Hoppin John, Creamed Corn and Lobster-Basil Hushpuppies \$23.00

**SLICED MEDALLIONS OF MUSCOVY DUCK BREAST**  
with House Smoked Duck and Potato Strudel, Balsamic Glazed Savoy Cabbage and Natural Jus \$24.00

**PAN ROASTED YOUNG CHICKEN**  
with Vidalia Onion-Potato Napoleon, Garlic Green Beans and Roast Garlic-Chicken Jus \$18.50

**SAUTEED CAROLINA MOUNTAIN TROUT**  
with Creole Crawfish Bread Pudding, Baby Spinach and Tomato-Creole Mustard Sauce \$18.50

**DUO OF LOW COUNTRY QUAIL AND SHRIMP**  
With Crab and Potato Hash, Roast Garlic Jus and Braised Spinach \$24.50

**BENNE CRUSTED RACK OF NEW ZEALAND LAMB**  
with Wild Mushroom Potatoes & Coconut Mint Pesto \$29.00

## Steaks & Chops

ANGUS BEEF FILET (8oz) \$24.50  
ANGUS NY STRIP (12 oz) \$24.00  
USDA "PRIME" RIBEYE (16oz.) \$27.00  
NATURAL VEAL CHOP \$24.00

## Sauces

blue cheese-balsamic glaze  
foie gras-truffle butter  
red pepper bearnaise  
shiitake mushroom sauce  
zinfandel-peppercorn jus

## Prime Seafood

LIVE MAINE LOBSTER \$\$Market \$\$  
ATLANTIC SALMON \$17.50  
BLACK GROUPER \$19.50  
YELLOWFIN TUNA \$18.50

## Sauces

ginger-lime butter  
toasted pecan-rosemary butter  
tomato vinaigrette  
horseradish cream sauce  
tapenade

## On the Side

\$3.50

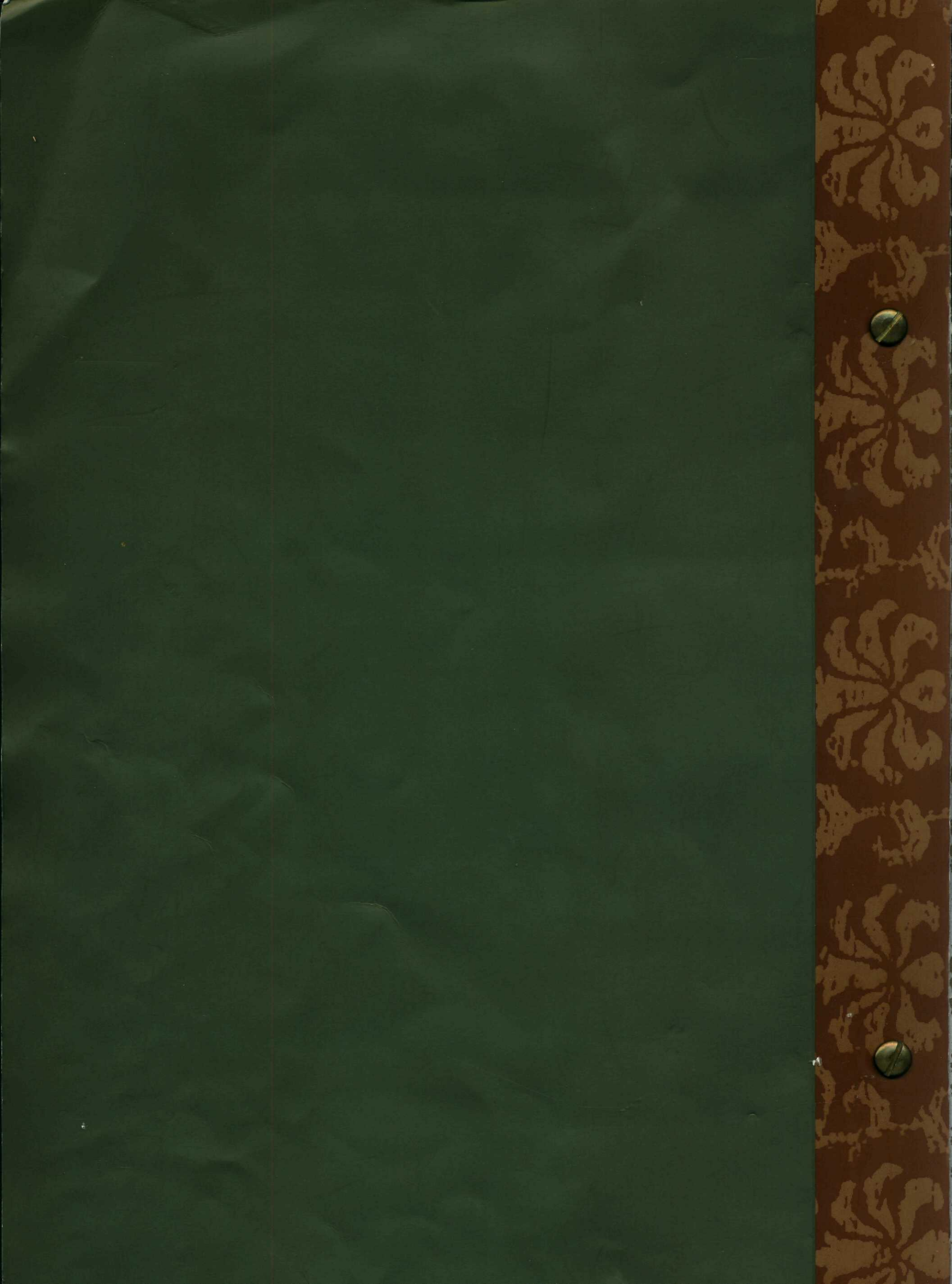
Wild Mushroom Grits  
Roast Garlic Raisin Spinach  
Corn & Crawfish Succotash  
Butter Braised Southern Greens

Vidalia Mashed Potatoes  
Asparagus with Truffled Tomato Tapenade  
Roasted Shallots & Potatoes  
Goat Cheese Smashed Potatoes

Executive Chef  
ROBERT CARTER

Chef de Cuisine  
BRUCE MACLEOD





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PENINSULA  
GRILL