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 Crab Cake 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 Pepper 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 Sky 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 $8.00

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

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**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 Teenee Weenee 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

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<thead>
<tr>
<th>Steaks &amp; Chops</th>
<th>Prime Seafood</th>
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<tr>
<td>ANGUS BEEF FILET (8oz)</td>
<td>LIVE MAINE LOBSTER</td>
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<td>ANGUS NY STRIP (12 oz)</td>
<td>$$Market $$</td>
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<td>USDA &quot;PRIME&quot; RIBEYE (16oz.)</td>
<td>ATLANTIC SALMON</td>
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| NATURAL VEAL CHOP | BLACK GROUPER | $19.50
| **Sauces**            | YELLOWFIN TUNA   |
| blue cheese-balsamic glaze | $18.50 |
| foie gras-truffle butter | ginger-lime butter |
| red pepper bearnaise   | toasted pecan-rosemary butter |
| shiitake mushroom sauce| tomato vinaigrette |
| zinfandel-peppercorn jus | horseradish cream sauce |
|                       | tapenade         |

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**On the Side**  
$3.50  
Wild Mushroom Grits  
Vidalia Mashed Potatoes  
Roast Garlic Raisin Spinach  
Asparagus with Truffled Tomato Tapenade  
Corn & Crawfish Succotash  
Roasted Shallots & Potatoes  
Butter Braised Southern Greens  
Goat Cheese Smashed Potatoes

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**Executive Chef**  
ROBERT CARTER

**Chef de Cuisine**  
BRUCE MACLEOD