



THE PALMETTO ROOM



APPETIZERS

CAJUN SHRIMP REMOULADE ^{GF} 12
Blackened East Coast Shrimp, Smoky Tomato
Remoulade, Butter Lettuce

SCALLOPS "BOURGUIGNONNE" ^{GF} 15
Bacon Seared Scallops, White Wine,
Garlic Herb Butter

CRISPY OYSTER STREET TACOS ^{GF} 14
House Pimiento Cheese, "Angel Hair" Slaw,
Avocado, Chipotle Aioli, Griddled Soft Corn
Tortillas

ROASTED WILD MUSHROOM RISOTTO ^{VG} 9
Baby Kale, Goat Cheese, Grilled Butternut Squash,
Toasted Hazelnuts, White Truffle

SALADS

"B.L.T." KALE CAESAR 9 / 12
Hearts of Romaine, Crispy Baby Kale, Croissant Croutons, Roasted Heirloom Cherry Tomatoes, Pepper Candied Bacon,
Shaved Parmigiano Reggiano, Lemon/Roasted Garlic Vinaigrette
Traditional Caesar or Simple House Salad also available

AUTUMN ARUGULA ^{GF} 9 / 12
Arugula, Butter Lettuce, Grilled Butternut Squash, Crumbled Goat Cheese, Toasted Hazelnuts & Pumpkin Seeds,
Smoky Maple-Balsamic Vinaigrette

SALAD ADD-ONS

GRILLED OR CRISPY CHICKEN	5
GRILLED OR CRISPY SHRIMP	9
CRISPY OYSTERS	9
GRILLED SALMON OR MAHI MAHI	9

^V VEGETARIAN ITEM

^{GF} GLUTEN-FREE ITEM

^{VG} ITEM IS VEGETARIAN & GLUTEN-FREE

Please notify your server of any food allergies or preferences.
Many of our menu items can be customized to suit your specific dietary needs.

ENTRÉES

***BLUE CHEESE CRUSTED BEEF TENDERLOIN** 34

6oz Angus Filet, Point Reyes Blue Cheese, Balsamic-Port Reduction, Grilled Bosc Pear, Baby Potatoes, Grilled Asparagus

GROUPER "CARPETBAGGER" 29

Grilled SC Red Grouper, Crispy Oysters, Heirloom Cherry Tomato Risotto, Sautéed Rainbow Chard

ARTICHOKE CHICKEN 21

Romano Dipped Chicken Breast Cutlets, Marinated Romana Artichoke Hearts, Oven Roasted Tomatoes, Lemon/Caper Pan Sauce, Ricotta Gnocchi

PUMPKIN SEED DUSTED SALMON ^{GF} 23

"True North" Salmon, Roasted Baby Rainbow Potatoes, Haricots Verts, Black Bean/Smoked Corn Salsa, Ancho Honey Drizzle

SEAFOOD FRA DIAVOLO 25

Sautéed East Coast Shrimp, Scallops & Salmon, Spicy Tomato Sauce, Asparagus Tips, Swiss Chard, Fresh Buccatini Pasta, Parmesan, Grilled Ciabatta

***NY STRIP MARSALA** ^{GF} 36

12oz "1855" Strip Steak, Marsala Wild Mushrooms, Asparagus, Romano Mashed Potatoes

***BLACK ANGUS BURGER** 15

Custom Grind Angus Beef, Choice of Cheese, "Fancy Sauce", Toasted Ashley Bakery Bun, Butter Lettuce, Tomato, Red Onion, House Pickles

Vegetarian & Gluten Free Options

ARTICHOKE GNOCCHI ^v 18

Fresh Ricotta Gnocchi, Marinated Artichokes, Oven Roasted Tomatoes, Lemon-Caper Sauce, Romano Cheese

THE "IMPOSSIBLE" BURGER ^v 15

Vegetable "Impossible" Burger, "Fancy Sauce", Toasted Ashley Bakery Bun, Butter Lettuce, Tomato, Red Onion, House Pickles

VEGGIE FRA DIAVOLO ^v 22

Asparagus, Swiss Chard, Roasted Mushrooms, Heirloom Cherry Tomatoes, Spicy Tomato Sauce, Fresh Buccatini Pasta, Parmesan, Grilled Ciabatta

Gluten Free Substitutions

Our Chef would be happy to substitute Gluten Free Penne Pasta in the Artichoke Chicken & Seafood Fra Diavolo entrées upon request

Gluten Free buns are also available for all of our burgers

Lighten Up!

Request to have your entrée "simply grilled" and served with grilled butternut squash, steamed asparagus, & smoky corn and black bean salsa

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDER-COOKED. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.