



THE PALMETTO ROOM



APPETIZERS

PALMETTO "STEAK-TINI" ^{GF} 16

Potato Crusted Angus Beef Tenderloin Tips, Truffle Whipped Potatoes, Roasted Five Mushroom Blend, Porcini Dusted Potato "Hay"

SCALLOPS "BOURGUIGNONNE" ^{GF} 15

Bacon Seared Scallops, White Wine, Garlic Herb Butter

KUNG PAO CALAMARI 12

Crispy Tempura Squid, Snow Peas, Carrots, Roasted Peanuts, Mung Bean Sprouts, Sweet Chile-Peanut Sauce

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

WINTER ARUGULA ^{GF} 9 / 12

Baby Arugula, Butter Lettuce, Oranges, Avocado, Toasted Almonds, Red Onion, Goat Cheese Crumbles, Blood Orange/Honey 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

*BEEF TENDERLOIN GORGONZOLA 34

6oz Angus Filet, Grilled Ciabatta Croustades, Melting Gorgonzola Compound Butter, Herb-Roasted Tomatoes, Rosemary Pomme Frites

PECAN CRUSTED GROUPER 25

SC Red Grouper, Blistered Baby Beans, Sweet Potato Fried Wild Rice, Sage Brown Butter Vinaigrette

ARTICHOKE CHICKEN 21

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

PAN SEARED SALMON AND MUSSELS ^{GF} 25

"True North" Salmon, PEI Mussels, Creamy Saffron-Tomato Broth, Shaved Brussel/ Haricot Vert/ Potato Hash

SEAFOOD FRA DIAVOLO 26

Sautéed East Coast Shrimp, Scallops, Grouper, Mussels, & Salmon, Spicy Heirloom Cherry Tomato Sauce, Asparagus Tips, Baby Kale, Fresh Buccatini Pasta, Parmesan, Grilled Ciabatta

*PRIME NY STRIP MARSALA 34

Pan Roasted USDA Prime Strip Steak, Marsala Wild Mushrooms, Porcini Ravioli, Truffle Mashed Potatoes, Grilled Asparagus

*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, Baby Kale, 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 wild rice medley, steamed asparagus, and roasted cherry tomato broth

*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.