



THE PALMETTO ROOM



APPETIZERS

"5B" SCALLOPS ^{GF} 15

Blackened Bacon-Wrapped Scallops,
Bacon Bourbon BBQ Sauce, Crispy Brussels

PAN SEARED OCTOPUS ^{GF} 12

Tender White Wine Braised Octopus, Grilled Artichoke,
Roasted Tomatoes, Olives, Lemon-Caper Aioli,
Fingerling Potato Chips

CRISPY MUSHROOM GNOCCHI ^v 12

Pan Seared Fresh Ricotta Dumplings,
Roasted Wild Mushrooms, Fresh Parmesan,
White Truffle Oil, Basil

"BLACK-N-BLUE" EMPANADAS 13

Blackened Beef Tenderloin, Caramelized Onions,
Crispy Pastry, Warm Blue Cheese Sauce

SALADS

SORTA' CAESAR 9 / 12

Hearts of Romaine, Crispy Baby Spinach, Chili Dusted Croutons, Heirloom Grape Tomatoes, Bacon, Toasted Walnuts,
Crumbled Goat Cheese, Romano, Green Chile/Lime Caesar Dressing

Traditional Caesar Salad 8 / 10

PEAR, WALNUT, & KALE ^{VG} 9 / 12

Shredded & Crispy Local "Dinosaur" Kale, Goat Cheese Crumbles, Red Wine Poached Pear, Candied Walnuts,
Raspberries, Shaved Red Onion, Raspberry Walnut Vinaigrette

HOUSE SALAD ^v 8 / 10

Baby Greens, Fresh Veggies, Cheddar, Croutons, Choice of Dressing
Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Toasted Sesame, Raspberry-Walnut Vinaigrette, Creamy Caesar

SALAD ADD-ONS

GRILLED OR CRISPY CHICKEN	6
GRILLED OR CRISPY SHRIMP	9
CRISPY OYSTERS	9
GRILLED SALMON	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

***PRIME BEEF TENDERLOIN** GF 36

Grilled 6oz Prime Filet,
Olive Oil Smashed New Potatoes,
Grilled Asparagus, Black Garlic Butter, Truffle Mustard

PAN SEARED GROUPEL GF 32

SC Red Grouper, "Jimmy Red" Grits, Haricots Verts,
Pecan Fried Oysters, Gumbo Jus

SHRIMP 'ALL ARRABBIATA 26

Sautéed East Coast Shrimp, Spicy Tomato-Caper Broth,
Asparagus, Kale, Fresh Basil Linguini Pasta, Parmesan,
Grilled Ciabatta

***BALSAMIC GRILLED HANGER STEAK** GF 32

Certified Angus Beef Hanger, Blue Cheese Pommes Frites,
Crispy Brussels, Beurre Noir

GRILLED KING SALMON GF 26

Ora King Fillet, Feta Roasted Fingerling Potatoes,
Artichoke & Asparagus, Heirloom Grape Tomato Salsa,
Arugula, Arugula Oil

***JERK PORK RIBEYE** GF 26

Jerk Spiced/Grilled All Natural Pork Ribeye,
Rum Butter Whipped Sweet Potatoes,
Crispy Green Beans, Mango-Guava Salsa

VEAL CHOP PARMESAN 32

Pounded & Breaded 12oz Loin Chop, House Made Marinara,
Fresh Mozzarella, Real Parmesan, Gnocchi, Spinach, Basil Oil

***CHARRED BROCCOLI RAMEN** 18

Fresh Ramen, Wild Mushrooms, House Kimchi,
Sesame Dashi, Carrot, Soy Poached Local Egg, Cashews
Add Chicken +3, Add Shrimp +5

***BLACK ANGUS BURGER** 15

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

Vegetarian & Gluten Free Options

CHARRED BROCCOLI RAMEN v 18

Fresh Ramen, Wild Mushrooms,
House Kimchi, Sesame Dashi, Carrot,
Cashews

THE "IMPOSSIBLE" BURGER v 15

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

VEGGIE 'ALL ARRABBIATA v 21

White Asparagus, Spinach, Fresh Basil
Linguini Pasta, Parmesan, Grilled Ciabatta

Gluten Free Substitutions

Our Chef would be happy to substitute
gluten free penne in our pasta entrées
upon request, and other gluten free
modifications may be available. Please
ask your server for more details

Gluten Free buns are also available for all
of our burgers

All entrées may be prepared "simply grilled" and
served with smashed potatoes & baby green beans

*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.