



THE PALMETTO ROOM



APPETIZERS

CRAB DIP 15
Lump Crab, Cream Cheese, Old Bay,
Cheddar Cheese, Toasted Naan

MUSHROOM CAPS VG GF 10
Sautéed with Garlic and Cashew

CHARCUTERIE BOARD 18
Chef's Choice

DUCK CONFIT GNOCCHI 16
Sweet Potato Gnocchi,
Honey Merlot Sauce, Rosemary

SHRIMP AND "GRITS" GF 18
Parmesan Polenta Cake, Local Shrimp,
Country Ham Tomato Gravy, Shaved Red Onion,
Arugula, Vinaigrette

SOUP/SALADS

FRENCH ONION SOUP 10
Onion Medley, Thyme Infused Beef Broth,
Crusty French Bread, Gruyere/Parmesan Blend

ROMAINE WEDGE SALAD GF 10
Smoked Bacon, Clemson Blue Cheese, Marinated
Tomatoes, Pickled Red Onion, Blue Cheese Dressing

HOUSE VG GF 8
Mixed Greens, Shredded Carrot, Shaved Red Onion,
Sliced Cucumbers, Heirloom Cherry Tomatoes,
Balsamic Vinaigrette

TOMATO & PEACH BURRATA V 14
Heirloom Tomatoes, Local Peaches, Basil Vinaigrette,
Arugula, Pickled Red Onion,
Crisp Lavash, Balsamic Glaze, EVOO

BEET SALAD V GF 14
Honey Whipped Goat Cheese, Candied Pecans,
Baby Spinach, Grilled Kale, Champagne Vinaigrette

CAESAR 8
Crisp Romaine, House Caesar Dressing,
Garlic Croutons, Parmigiano Reggiano

RAW BAR

OYSTERS ON THE HALF SHELL GF MKT
6 or 12, Mignonette, Cocktail, Lemon

OYSTER ROCKEFELLER 18
Our take on a timeless classic

STEAMED MUSSELS GF 18
1lb., Sherry Garlic or Tomato Sauce

SCALLOP CEVICHE GF 16
Cucumber, Mint, Lime, Salmon Roe, Pickled Radish

SHRIMP COCKTAIL GF 14
House Cocktail Sauce, Lemon Wedges

ENTRÉES

CAST IRON DUCK BREAST 35

Sweet Potato Gnocchi, Duck Confit, Arugula, Merlot Gastrique

MUSTARD BBQ TUNA 32

Grits, Stewed Black Eyed Peas, Greens, Fried Onion

TARRAGON DILL SALMON GF 28

Broiled Salmon Steak, Tarragon Cream Sauce, Dijon Wilted Spinach, Fingerling Potatoes

SUMMER SCALLOP GF 36

6 Jumbo Seared Scallops, Corn and Butterbean Succotash

COQ AU VIN GF 26

Red Wine Braised Chicken Thighs, Cipollini Onions, Spinach, Heirloom Cherry Tomatoes, Whipped Potatoes

MUSHROOM CACCIATORE VG GF 24

Stewed Wild Mushrooms, Cipollini Onions, Tomatoes, Roasted Garlic, Charred Broccolini

CRAB & CLAM BUCATINI 25

White Wine, Lemon, Capers, Tomato, Fresh Oregano

V VEGETARIAN ITEM
GF GLUTEN-FREE ITEM
VG VEGAN ITEM

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

The Steakhouse

6oz. PETIT FILET 42
C.A.B.

8oz. FILET 48
C.A.B.

14oz. NY STRIP 45
Prime

16oz. RIBEYE 46
Prime

24oz. COWBOY RIBEYE 54
Prime, Bone-in

Add-ons:

Oscar Style +10

Bordelaise +2

Au Poivre +2

Roasted Garlic Blue Cheese Butter +4

All steaks are served with one side

Sides

Whipped Potatoes 8

Asparagus 8

Broccolini 8

Corn and Butterbean Succotash 8

Duck Confit Fingerling Potatoes 8

Dijon Wilted Spinach 8

Black Eyed Peas 8

*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.