

PALMETTO ROOM

SUSTAINABLE • LOCAL • SCRATCH

DINNER

RAW & CHILLED

*OYSTER ON THE HALF GF

Rhubarb mignonette,
horseradish, lemon MKT

*YELLOWFIN TUNA CRUDO GF

Cucumber basil granita, coconut,
pickled jalapeno 23

CRAB LOUIE TOSTADA GF

Jumbo lump crab, tomatillo crema,
avocado, Anson Mills blue
corn tortilla, cilantro 19

JUMBO SHRIMP COCKTAIL GF

Old bay, lemon, cocktail sauce 26

*BEEF TENDERLOIN TARTARE

Uni shoyu aioli, cured egg yolk,
grilled sourdough 19

- SALADS -

ICEBERG WEDGE GF

Buttermilk blue cheese, cucumber & tomato,
avocado mousse, creamy tarragon dressing 14

CAESAR

Artisanal baby gem leaves,
caper lemon dressing, parmesan Reggiano,
herb focaccia crouton 15

LOCAL HEIRLOOM GREENS V GF

Cucumber, radish, hearts of palm,
toasted pepitas, honey champagne vinaigrette 13

BURRATA

Crispy artichoke, garlic,
anchovy salsa verde, grilled focaccia 16

Salad Add Ons

Chicken Breast *Fried or Grilled* - 9

Shrimp *Fried or Grilled* - 10

*Grilled Salmon - 10

- HOT STARTERS -

FRENCH ONION

Onion medley, thyme-infused
beef broth, Gruyère & Fontina,
baguette crouton 12

POLPETTE ALLA SICILIANA GF

Veal, pork, & beef meatballs,
tomato sugo, ricotta salata 16

WOOD FIRED SPANISH OCTOPUS

Lemon vinaigrette, garlic purée,
crispy potato, Espelette 18

CHARGRILLED OYSTERS

ROCKEFELLER

Herb butter, spinach, Bearnaise 21

Vegan VG

Gluten Free GF

Vegetarian V

- ENTRÉES -

STOREY FARMS HALF CHICKEN ^{GF}

Gold rice middlins porridge,
whipped ricotta,
chicken madeira demi **36**

HALIBUT BOURGUIGNON ^{GF}

Red wine mushroom demi,
baby potatoes, shitake mushrooms **39**

*YELLOWFIN TUNA

Coconut curry broth, fried rice fritter,
kimchi cucumbers **38**

SHRIMP & BLUE CRAB FRA DIAVOLO

Tomato lemon sauce, pappardelle pasta,
nduja sausage, puntanesca salsa verde **37**

CHICKEN MARSALA BUCATINI

Pan braised 6oz chicken breast,
local mushrooms, Marsala wine sauce **29**

EGGPLANT PARMESAN ^V

Eggplant involtini, whipped spinach ricotta,
basil, tomato sugo **28**

*WAGYU BURGER

Aged white cheddar, braised mushrooms, black truffle aioli,
onion jam, shredded lettuce, shoe string fries **36**

STEAKS & CHOPS

7OZ FILET 43

16OZ COMPART DUROC PORK CHOP 35

22OZ BONE IN PRIME KC STRIP 50

DOMESTIC LAMB RACK 42

WILD CAUGHT KING SALMON 36

PREPARATIONS

Choose One

CLASSIC ^{GF}

Pommes puree, asparagus, Bearnaise

BURGUNDY

Crispy confit potatoes,
herb roasted carrots, sauce Bordelaise

BISTRO

Pomme frites, maitre'd butter,
black truffle aioli

VEG ^{GF}

Weekly vegetable preparation,
herb compound butter

Temperature Guide

Rare - *Cool Red Center*

Medium Rare - *Warm Red Center*

Medium - *Warm Pink Center*

Medium Well - *Light Pink Center*

Well Done - *No Pink*

- SIDES -

9

Hot Honey Brussels Sprouts

Whipped Yukon Gold Potatoes

Grilled Asparagus

Dijon & Tarragon Creamed Spinach

Roasted Local Mushrooms with Marcona Almonds

Calabrian Chili spiced Broccolini

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

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