



PLEASE SELECT FROM THE FOLLOWING MENUS. EACH MENU COMES WITH
YOUR CHOICE OF SOUP, SALAD, DESSERT AND TWO SIDE DISHES.
SERVED WITH ARTISANAL BREAD, COFFEE AND ICED TEA.

MEETING STREET DINNER MENU

\$42.00 PER PERSON

PLEASE SELECT THREE ENTRÉES

SLOW ROASTED 10 OZ. PRIME RIB OF BEEF

HORSERADISH PEPPERCORN BUTTER, NATURAL JUS

SAUTÉED CHICKEN MARSALA

CREMINI MUSHROOMS, CARAMELIZED ONIONS, SWEET MARSALA JUS

LOCAL SHRIMP AND TIMMS MILL GRITS

LOWCOUNTRY SPICES, TOMATOES, SCALLIONS, TASSO HAM

PAN ROASTED FLOUNDER FILET (OR SIMILAR SEASONAL OFFERING)

GARLIC BUTTER, LEMON

GRILLED AND CARVED PORK TENDERLOIN

BOURBON SMOKED BACON SAUCE

GRILLED ATLANTIC SALMON

BASIL PESTO GLAZE

BROAD STREET DINNER MENU

\$48.00 PER PERSON

PLEASE SELECT THREE ENTRÉES

GRILLED NY STRIP STEAK

HENRY BAIN GLAZE

PAN ROASTED BRACE OF QUAIL

ANDOUILLE SAUSAGE, CORNBREAD STUFFED, CARAMELIZED ONION JUS

FREE RANGE ROAST HALF CHICKEN

ROSEMARY POULTRY JUS

BOURBON GLAZED EDEN FARMS PORK CHOP

COUNTRY HAM, SCALLION JUS

SAUTÉED CAROLINA TROUT "OSCAR"

SWEET JUMBO LUMP CRAB MEAT, TARRAGON AIOLI

GRILLED SWORDFISH (OR SIMILAR SEASONAL OFFERING)

TOMATO BASIL BEURRE BLANC

KING STREET DINNER MENU

\$54.00 PER PERSON

PLEASE SELECT THREE ENTRÉES

FILET AND MAINE LOBSTER TAIL

CARAMELIZED ONION, DRAWN BUTTER, CABERNET REDUCTION

JUMBO LUMP CRAB CAKES

PRESERVED LEMON REMOULADE

PEPPER SEARED YELLOWFIN TUNA

BAGNA CAUDA, LEMON

SKILLET SEARED GROUPEL FILET

SWEET CORN AND THYME BEURRE BLANC

ROASTED DUCK BREAST AND LEG CONFIT

GREEN PEPPERCORN GINGER REDUCTION

HARRIS RANCH NATURAL BEEF SHORT RIBS

NATURAL JUS

TRADD STREET DINNER MENU

\$60.00 PER PERSON

PLEASE SELECT THREE ENTRÉES

1 1/2 POUND WHOLE SHELLLED MAINE LOBSTER

DRAWN BUTTER AND LEMON

CENTER CUT FILET MIGNON

PEPPER GARLIC BUTTER

ROASTED FREE RANGE RACK OF LAMB

ROSEMARY RED WINE REDUCTION

SKILLET SEARED AMERICAN RED SNAPPER

LOCAL SHRIMP SAUTÉ, CHIVE BUTTER

STRAUSS FARM GRILLED VEAL CHOP

SAUCE BÉARNAISE

SOUPS

PLEASE SELECT ONE

SEASONAL GAZPACHO

OLIVE OIL, HERBS

CHARLESTON CRAB SOUP

BLUE CRABMEAT, SHERRY BUTTER, CHIVES

MAINE LOBSTER BISQUE

BUTTERY LOBSTER MEAT, SCALLIONS

CREOLE DUCK GUMBO

AROMATIC RICE, SCALLIONS

SAVORY CREAM OF MUSHROOM SOUP

AROMATIC HERBS, TRUFFLE CRÈME FRAÎCHE

TOMATO BASIL SOUP

PARMESAN, PESTO

SALADS

PLEASE SELECT ONE

HIGH COTTON ICEBERG LETTUCE WEDGE

BLACKENED BACON, BLUE CHEESE, FRIED GREEN TOMATO

TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE, SOURDOUGH CROUTONS, PARMESAN REGGIANO

FIELD GREENS SALAD

AVOCADO, SUNFLOWER SEEDS, CHOPPED EGG, TOMATOES,
CARROTS, SCALLIONS, GREEN GODDESS DRESSING

BOSC PEAR, BEET AND LOLLA ROSSA SALAD (SEASONAL)

CANDIED WALNUTS, CAROLINA FETA, AGED SHERRY VINAIGRETTE

TOMATO, MOZZARELLA AND BASIL SALAD (SEASONAL)

BASIL, RED ONIONS, OLIVE OIL, BALSAMIC

PECAN FRIED GOAT CHEESE AND ARUGULA SALAD

APPLES, COUNTRY HAM, BALSAMIC VINAIGRETTE

SIDES

PLEASE SELECT ONE VEGETABLE AND ONE STARCH

BUTTERMILK MASHED POTATOES

TIMMS MILL CHEESE GRITS

JALAPEÑO CHEDDAR

ROASTED CAULIFLOWER

PARMESAN, GARLIC

WHITE POTATO CASSEROLE

COLLARD GREENS (SEASONAL)

CAROLINA GOLD RICE

SEA ISLAND RED PEAS, SCALLIONS

ASPARAGUS (SEASONAL)

LEMON, OLIVE OIL

GREEN BEANS

BASIL PESTO

SMOKED BACON CREAMED PEAS

PARMESAN, BREAD CRUMBS

DESSERTS

PLEASE SELECT ONE

CLASSIC SOUTHERN PECAN PIE

BOURBON CARAMEL SAUCE

BUTTERMILK POUND CAKE

SEASONAL FRUIT COMPOTE, VANILLA BEAN
ICE CREAM

KEY LIME TART

RASPBERRY COULIS, WHIPPED CREAM,
MINT

HIGH COTTON CHEESECAKE

TURTLE SAUCE, WHIPPED CREAM, MINT

DOUBLE CHOCOLATE MOUSSE PIE

MOCHA ANGLAISE

GRAND MARNIER CRÈME BRÛLÉE

CANDIED ORANGE, STRAWBERRIES

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE & 9.5% SALES TAX