



The Dining Room

STARTERS

SHRIMP COCKTAIL \$14

- Cocktail Sauce, Horseradish
Dijonnaise, Marinated Olive and
Arugula Salad

QUAIL SALTIMBOCCA \$12

- Fresh Sage and Mozzarella Stuffed,
Prosciutto Wrapped, Marinated
Tomato Salad, Sage Butter

OYSTERS ROCKEFELLER \$16

- ½ dozen Broiled Oysters, Gruyère
Cheese, Spinach Mornay Gratin

CRISPY BRUSSELS SPROUTS \$10

- Gorgonzola, Chili Flake, Whisky
Barrel Soy

LOCAL MEATS AND CHEESES \$16

- Spotted Trotter Charcuterie, 90 Mile Cheeses, Lusty Monk Mustard, House Pickled
Vegetables, Pepper Jelly, Crackers •

SOUPS & SALADS

FRENCH ONION SOUP \$8

- Onion Broth, Gruyere and Gouda
Cheeses, Toasted Crouton

SHE CRAB SOUP \$9

- Rich Crab Broth, Cream, Sherry,
Crab Roe, Scallion Crema

HOUSE OR CAESAR SALAD \$5/\$9

- Small or Large

CLUBHOUSE CHOPPED SALAD \$8/\$12

- Small or Large, Pit Ham, Chopped
Egg, Goat Lady Gouda Cheese,
Apples, Spiced Peanuts, Sweet
Onions, Pepper Jelly Dressing

STEAKHOUSE WEDGE \$6/\$10

- Small or Large, Iceberg Lettuce,
Pepper Bacon, Clemson Bleu,
Tomato, Bleu Cheese Dressing

CAROLINA OYSTER SALAD \$12/\$18

- Small or Large, Fried Oysters, Field Peas, Tomatoes, Bread and Butter Vegetables, Sweet
Grass Dairy Blue Cheese, Lusty Monk Vinaigrette •



SPECIALTIES

PAN ROASTED S.C. GROUPER \$32

• Charred Tomato and Marinated Olive Risotto, Lemon Thyme Beurre Blanc

GRILLED SALMON \$26

• Adluh Grit Cake, Wild Mushrooms, Roasted Peppers, Kale, Tomato Basil Vinaigrette

EGGPLANT PARMESAN \$20

• Pomodoro Sauce, Fresh Mozzarella, Sautéed Spinach and Garlic

CHICKEN PICCATA \$24

• Herb Roasted Fingerling Potatoes, Vegetable Sauté, Lemon Caper Cream

DAILY MADE PASTAS

CARBONE RIGATONI \$20

• Tomato, Onion, Calabrian Peppers, Olive Oil, Vodka, Cream, Parmigiano Reggiano

SHRIMP CAMPANELLA \$26

• Prosciutto, Sweet Peas, Garlic, Tomato, Basil, White Wine, Butter, Parmigiano Reggiano

BURRATA BOLOGNESE \$22

• Gemelli, Veal Bolognese, Burrata, Basil, Grilled Bread •

OFF THE GRILL

ALL OFF THE GRILL ITEMS INCLUDE CHOICE OF SAUCE AND TWO ACCOMPANIMENTS

PRIME NEW YORK STRIP \$40

• 14 oz

ANGUS FILET MIGNON \$33/\$37

• 5 oz / 8 oz

PRIME ANGUS TOMAHAWK FOR 2 \$75

• 36 oz

NEW ZEALAND RACK OF LAMB \$23/\$38

• ½ Rack / Full Rack

PRIME RIBEYE \$38

• 12 oz

VEAL CHOP \$42

• 12 oz

Sauce: (Choose One)

Green Peppercorn and Tomato Glace, Cabernet Demi Glace
Bourbon Stewed Mushrooms, Mint and Roasted Shallot Chimichurri

Accompaniments: (Choose Two)

Charred Asparagus, Sautéed Spinach, Loaded Baked Potato, Crispy Brussel Sprouts,
Sautéed Seasonal Vegetables, Truffle Parmesan Wedge Fries, Whipped Potato, House or Caesar Salad

WE ARE COMMITTED TO SUPPORTING LOCAL AND SUSTAINABLE INGREDIENTS. SOME OF OUR PARTNERS INCLUDE: CITY ROOTS FARM, GOAT LADY CHEESE, SWEET GRASS DAIRY, BRASSTOWN BEEF, LUSTY MONK MUSTARD, COLEMAN NATURAL CHICKEN, HERITAGE FARMS, MANCHESTER FARMS, DR. KING'S CAROLINA BISON, JOYCE FARMS, ADLUH MILL, VERTICAL ROOTS, LOW COUNTRY SEAFOOD, TOM'S CREEK FARMS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.