

Dinner

Priced per guest

Starters

- Jumbo Lump Crab Martini**, Avocado, Hard-Boiled Egg, Diced Tomato, Spicy Remoulade 15
Lobster and Cheese Ravioli, Three Cheese Ravioli, Fresh Maine Lobster Meat, Tarragon, Lemon Butter 17
Shrimp Cocktail, Bibb Lettuces, Lemon, Cocktail Sauce 13
Roasted Virginia Oysters, Crumbled Bacon, Herb Breadcrumbs, Garlic, Tabasco Butter 14
Fried Green Tomato Stack, Pimiento Cheese, Shaved Country Ham, Chow Chow Tartar Sauce 11
Wild Mushroom Vol-au-vent, Buttery Puff Pastry, Sherry Cream Sauce, Shaved Manchego Cheese 11

Soups

6

Smoked Leek Vichyssoise
Butternut Squash
Gazpacho
Cream of Tomato and Basil

She Crab
Wild Mushroom and Cognac
French Onion
Chef's Selection of Seasonal Options

Starter Salads

- Mixed Greens**, Toasted Pine Nuts, Slow-Roasted Tomatoes, Sprouts, Sherry Vinaigrette 6
Caesar, Romaine Lettuce Hearts, Herb Croutons, Anchovies, Roasted Tomatoes, Caesar Dressing 6
Poached Pear, Baby Oak Lettuces, Candied Walnuts, Goat Cheese, Creamy Champagne Vinaigrette 9
Iceberg Wedge, Bacon, Bleu Cheese, Tomato, Crisp Onions, Creamy Dressing 7
Chef's Selection of Seasonal Options

Entrées

Our Chef recommends serving the same entrée to all guests. If you would like to offer your guests a choice of two entrees in advance, there will be a surcharge of \$4.00 per guest. Placecards for each guest indicating the entrée ordered are required. All entrées include Freshly Baked Bread, Coffee, and Gourmet Tea.

- Petit Filet of Beef Tenderloin***^{CAB} Four-ounce Filet, Demi-glacé 38
Add Maine Lobster Tail Market Price
Add Crab Cake topped with Lemon Thyme Beurre Blanc 8
Add Petit Salmon Filet* 7
Add Shrimp Scampi 6
Add Crab-stuffed Jumbo Shrimp* 7
Add Low Country Shrimp and Grits 5

*The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.

^{CAB}Certified Angus Beef

Prices subject to change. 9/18

Filet of Beef Tenderloin * ^{CAB} Six-ounce Filet, Shredded Gruyere Potato Gratin, Seasonal Vegetables, Beef Jus	44
Slow-Smoked Prime Rib , Twice Baked Yukon Potatoes, French Green Beans, Horseradish Cream	38
Braised Beef Short-Rib , Parsnip Puree, Charred Brussels Sprouts, Molasses Jus	40
Spice-Roasted Pork Tenderloin , Smoked Gouda Grits, Braised Collard Greens, Grain Mustard Cream	28
Grilled Lamb Chops , Roasted Garlic Polenta, Artichokes, Baby Beets, Balsamic Reduction	45
Pan-Roasted Natural Chicken Breast , Truffled Sweet Potato Puree, Baby Green Beans, Sweet Onion Jus	28
Country Club Chicken Breast , Stuffed with Herbed Cream Cheese, Bacon Sage Potato Cake, Julienne of Smithfield Ham, Baby Vegetables, Supreme Sauce	29
Blackened Chicken and Shrimp , Pimiento Grits, Grilled Zucchini, Corn, Tasso Gravy	32
Sautéed Jumbo Lump Crab Cake , Citrus Scented Rice, Wilted Spinach, Lemon Butter Sauce	36
Pan-Seared Salmon , Herb Spätzle, Asparagus, Roasted Peppers, Saffron Cream Sauce	33
Jumbo Shrimp and Scallops , Tarragon Orzo Pilaf, Spiced Carrots, Roasted Garlic Butter	35
Seasonal Market Fish <i>Market Price</i>	
Mushroom and Goat Cheese Ravioli , Wild Mushroom Fricassee, Charred Grape Tomato, Sherry Cream Sauce	28
Forbidden Rice Stir-Fry , Julienned Vegetables, Chinese Black Rice, Shiitake Mushroom, Grilled Tempeh, Sweet Chili Glaze	25
Broccoli Penne , Roasted Onion, Grape Tomato, Charred Eggplant Cream, Parmesan Cream	26
Grilled Portobello , Roasted Red Pepper, Squash, Ricotta Whipped Polenta, Salsa Verde	25

Desserts

Maple Pecan Cheesecake , Graham Cracker Crumble, Candied Pecans, Cinnamon Chantilly	7
Apple Pie , Spiced Caramel	7
CCV Delight , Vanilla Ice Cream, Snickers Pieces, Oreo Crust	7
Chocolate Decadence , Dark Chocolate Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Bean Whipped Cream	7
Tiramisu , Mascarpone Mousse, Coffee Soaked Vanilla Cake, Chocolate Coffee Sauce	7
Seasonal Fruit Pavlova , Soft Airy Meringue, Seasonal Fruit Compote	7
Crème Brûlée , Chocolate Ganache	8
Seasonal Duo , your choice of two miniature options from above	8
A la Mode , add to any selection	2