

Casual Elegant Unique**Appetizers and Starters*****Fried Green Tomatoes***

Served with Southern Pimento Cheese

6

Mac and Cheese*Four Cheese, Bacon and Wild Mushrooms*

7

Red Pepper Hummus

Served with Rosemary Flatbread

5

Portobello Fries

Large Fresh Portobello Mushrooms sliced, lightly breaded and quickly fried to golden brown and served with Roasted Red Pepper Aioli

7

Bulgogi Beef Lettuce Wraps *

Marinated Prime Flank Steak seared and served with Jasmine rice, Bib Lettuce and Ginger scented Honey Lime Dressing.

8

Soup and Salad Combo

You choose from any of our delectable salads and rich soups. Each combination is served as half a salad, half a bowl of soup and fresh rosemary flatbread.

10

All you Can Eat 12.5**Salads and Soups*****"Chef" Salad***

Mixed Field Greens, Crispy Romaine, Tomatoes, Crispy Bacon Cubes, Aged Cheddar Cheese, Black Forest Ham and Roasted Turkey. Tossed with Creamy Herb Dressing

10

R³ Caesar

Fresh Made Caesar Dressings, Wedged Romaine and Shaved Parmeggiano Reggiano

8

Steak Salad *

Mixed Salad Greens, Roasted Red Peppers, and Buttermilk Bleu Cheese, then topped with Sliced Prime Steak and a Bold Vinaigrette

11

Baked French Onion

Rich Beef Broth laced with Fresh Thyme and Sherry then ladled atop Sweet Caramelized Onions and topped with a Fresh Crouton and Gruyere Cheese

9

BLT Consommé

A delicate Smoked Bacon Consommé finished with Olive Oil Poached Tomatoes and a chiffonade of Fresh Basil

10

Shrimp Bisque

Fresh South Carolina Shrimp combined with Caramelized Onions and Fresh Garlic then laced with Dry Sherry and Aged Cognac and finished with rich Heavy Cream

9

Butternut Squash Bisque

Creamy Butternut Squash with hints of Nutmeg, Allspice and Cinnamon

8



Vegetarian



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"When you acknowledge as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear; to make people happy. That's what cooking is all about."

- Chef Thomas Keller
- The French Laundry, Napa CA,
- Per Se, New York City



Casual Elegant Unique

Entrees

Maple Pecan Glazed Salmon

Fresh Atlantic Salmon seared to perfection, finished to medium and topped with the perfect combination of Vermont Maple Syrup and South Carolina Pecans seasoned with our own hand blended spices. Served with a Sweet Potato Hash & Sautéed Asparagus

13

Charleston Style Shrimp and Grits

South Carolina Shrimp Sautéed in our own hand blended spices and finished with a light Cream Sauce. These perfectly prepared Shrimp sit atop Creamy Stone Ground Grits from Charleston and are finished off with Crispy Pepper Bacon, aged sharp Cheddar Cheese and Crispy Fried Shallots. This dish is served with a toasted piece of split French Bread

12

Roasted Chicken Breast

Brined Chicken Breast roasted to a perfect golden brown and finished with a Cranberry Gastrique. Served with creamed Sweet Potatoes and Sautéed Brussel Sprouts with Bacon.

12

Cornish Game Hen

1/2 of a Cornish Game Hen with a Pomegranate Glaze and stuffed with Wild Rice then finished to a golden brown. Served with Sautéed Asparagus

13

Stuffed Pork Loin

Pork Loin stuffed with Tart Cranberries, Sweet Golden Raisins and Fresh Herbs. Cooked to a juicy golden brown and sliced. Served with Herb Roasted Red Skin Potatoes and Sautéed Green Beans with Shallots

10

Entrees

Braised Short Ribs *

Beef Short Ribs, beer braised with a host of aromatic Vegetables. The bone is removed and the rib meat sits atop Garlic Whipped Potatoes and served with Glazed Carrots.

13

Roasted Red Pepper and Goat Cheese Terrine

Roasted Eggplant and Red Peppers flavored with Fresh Thyme, rolled inside thinly sliced Russet Potatoes with Fresh Goat Cheese.

12

Burger and Fries *

Ground Certified Angus Beef® topped with Praline Bacon, Tomatoes, Caramelized Onions and a Black Pepper Aioli. Served with hand cut Russet Potatoes twice fried for crispy perfection and finished with shaved Parmeggiano Reggiano and our house made Roasted Tomato Ketchup.

10

Ribeye Steak *

8 ounce Certified Angus Beef® Ribeye Steak seasoned with our special House Steak Seasoning and finished to your liking. Served with Garlic Whipped Potatoes and Sautéed Asparagus.

18

“When we no longer have good cooking in the world, we will have no literature, no high and sharp intelligence, nor friendly gatherings nor social harmony.”

-Unknown



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* We proudly serve ONLY Certified Angus Beef®

All menu items are based upon daily availability



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Dessert

Pistachio Crème Brulee

A perfect combination of Pistachios and Creamy Custard topped with a Caramelized Sugar Crust

8

The Ultimate Brownie

Rich Fudge Brownie fresh made and served with a Vanilla Crème Anglaise and topped with a Milk Chocolate Ganach

7

Key Lime Pie

The best Key Lime Pie you will ever taste!
Made with Fresh Key Lime Juice and combined to make a creamy pie that sits atop a Buttery Graham Cracker Crust and topped with Fresh Whipped Cream

7