

Dinner Menu

STARTERS

MARYLAND CRAB PRETZEL - 11

Jumbo pretzel topped with crab dip and cheddar cheese, broiled until bubbling, then topped with truffle dijon aioli and scallions. Add Bacon -1
Pairs with Walnut Block Sauv. Blanc, Session IPA

SWEET POTATO HUMMUS - 7

Roasted sweet potatoes blended with fresh chickpeas and topped with a roasted tomato creme fraiche.
Served with pita chips and celery.

FRIED GREEN TOMATOES - 9

Hand breaded green tomatoes fried then layered with house made jalapeño pimento cheese and balsamic reduction.

SPINACH AND ARTICHOKE DIP - 8

Fresh artichokes and chopped spinach blended with whipped cream cheese and shaved Parmesan, broiled and topped with fresh parsley, served with pita chips.

POTATO SKINS - 9

Fried potato skins loaded with our famous pimento cheese, jalapeños and crispy bacon, served with chipotle ranch.

STUFFED PORTOBELLO - 10

Grilled marinated Portobello mushroom stuffed with fresh artichoke hearts, roasted red peppers, caramelized onions and goat cheese, topped with creole tomato aioli.
Pairs with Pinot Noir, Pale Ale

FRIED PICKLES- 8

Hand battered pickle slices fried crispy and served with ranch.

FIRE ROASTED QUESADILLA - 10

Blackened chicken in a flour tortilla with cheddar cheese, fire roasted peppers and onions.
Served with cilantro-lime crème fraiche.

LUMP CRAB CAKE - 12

Lump crab cake lightly fried and served over spring greens tossed with Dijon vinaigrette and diced Roma tomatoes.
Pairs with Chardonnay/Pinot Blanc, Hefeweizen

BBQ MAHI MAHI TACOS - 10

Lightly fried flour tortillas stuffed with BBQ grilled mahi mahi, Caribbean Peppadew® slaw, cilantro-lime crème fraiche, and chopped scallions. Substitute steak tips.
Pairs with Sauvignon Blanc, Larger (Mahi) | Pinot Noir, Porter (Steak)

CHICKEN WINGS - 10

10 chicken wings tossed in your choice of either Triple Spice Parmesan dry rub, Lemon Pepper dry rub Sesame Teriyaki, Buffalo, BBQ, Honey Bourbon, Honey Sriracha or General Tso's. Served with ranch or bleu cheese and celery sticks.

SOUP AND FRESH SALADS

CHESAPEAKE CRAB BISQUE - 7

Blue crab, thyme, tomatoes and dry sherry. Garnished with paprika.
Pairs with Unoaked Chardonnay, Pilsner

BROCCOLI CHEDDAR SOUP- 6

Fresh broccoli, shredded cheddar cheese and crispy apple wood smoked bacon in a light cream broth, topped with cheddar cheese and scallions.

CAESAR SALAD - 4

House Caesar salad topped with multi grain croutons and shaved Parmesan cheese.
Large Salad - 7 Add Chicken - 4 Add Steak* - 6 Add Shrimp - 6 Add Salmon* - 8

KEOWEE SUNSET SALAD* - 13

Local spring greens topped with diced mango, candied pecans, shaved red onions and blackened salmon, served with our honey-cilantro vinaigrette. Large Salad - 15
Pairs with Sauvignon Blanc, Pale Ale

CRANBERRY CHICKEN SALAD- 10

Local spring greens topped with blackened chicken breast, raisins, shaved Parmesan cheese, toasted almonds. Large Salad - 12

GROUPEL SALAD -13

Blackened Gulf grouper over local spring greens tossed with balsamic vinaigrette, crispy bacon, blue cheese crumbs and diced tomatoes. Large Salad- 15
Pairs with Chardonnay, IPA

HOUSE MADE DRESSINGS

RANCH - BLEU CHEESE - HONEY CILANTRO VINAIGRETTE - HONEY MUSTARD - BALSAMIC VINAIGRETTE - DIJON VINAIGRETTE - CHIPOTLE RANCH

HAND CRAFTED SANDWICHES

All sandwiches are served with one of our signature sides and a Kosher dill pickle spear

DOUG HOLLOW BURGER* - 10

Ground beef topped with American and provolone cheese, grilled onions, green leaf lettuce, tomato bistro sauce, served on a toasted brioche bun. Substitute Grilled Chicken.
Add Bacon - 1

MUSHROOM SWISS BURGER* -10

Ground beef grilled button mushrooms, caramelized onions, mushroom cream sauce and Swiss cheese on toasted brioche bun.

FRENCH DIP - 12

Sliced roast beef topped with grilled onions and melted provolone cheese on a toasted hoagie roll with beef au jus for dipping.

CHICKEN SALAD SANDWICH - 9

Diced chicken breast mixed with mayonnaise, scallions and candied pecans, topped with green leaf lettuce and tomato on toasted wheat berry bread.

SOUTHERN CUBAN -12

Slow-roasted pulled pork, sliced deli ham, house made pimento cheese, fried pickles and Carolina BBQ sauce on a pressed hoagie roll.

FRIED FLOUNDER SANDWICH - 12

A hand breaded Gulf Coast flounder filet fried and topped with lettuce and tomato. Served on a toasted hoagie roll with a side of tartar.

SWEET POTATO HUMMUS WRAP- 9

Sweet potato hummus, local spring greens, goat cheese, diced tomatoes and fresh artichokes rolled in a fresh flour tortilla and warmed.
Add Chicken- 4 Add Salmon- 8

SIGNATURE SIDES

BROCCOLI - HARICOTS VERTS - WILD RICE - CAJUN CREAM CORN - HAVARTI MAC & CHEESE - CHEDDAR GRITS -
RED SKIN MASHED POTATOES - BAKED POTATO - FRENCH FRIES - SWEET POTATO FRIES - FRIED OKRA - BLEU CHEESE COLE SLAW -
FRESH SEASONAL FRUIT

PASTA

Add a Caesar or side salad to any entree for \$3

SICILIAN LASAGNA- 15

Layers of ground beef, Italian sausage, ricotta, provolone and shaved Parmesan cheese topped with a Sicilian meat sauce. Served with grilled garlic bread.

Pairs with Chianti, IPA

FLORENTINE ALFREDO PASTA -13

Penne pasta tossed in a spinach alfredo sauce with fresh button mushrooms, grilled onions and red peppers.

Add Blackened Salmon* -8 Add Blackened Chicken - 4

Pairs with Chardonnay, Pale Ale

CRAWFISH & CRAB ETOUFFEE - 19

Crawfish tails, blue crab meat and fettucine pasta tossed in a creamy etouffee sauce. Garnished with scallions and fresh Parmesan cheese.

Pairs with Riesling, IPA

BEEF STROGNOFF -17

Tender steak tips tossed in a mushroom strognoff sauce with linguine pasta. Garnished with fresh shaved Parmesan cheese and scallions.

Pairs with Petit Syrah, Porter

CRAB CAKE SCAMPI -17

Lump crab cake lightly fried and served on top of linguine pasta tossed with diced tomatoes in a light Parmesan butter sauce with fresh lemon and parsley.

Pairs with Pinot Blanc/Gris, Witbier

PORK AND CHICKEN

Add a Caesar or side salad to any entree for \$3

CHICKEN CORDON BLEU -18

10 oz char grilled chicken breast topped sliced deli ham, Havarti bechamel, swiss cheese and bread crumbs. Served with choice of two sides.

Pairs with Chardonnay, Pale Ale

ALMOND CRUSTED CHICKEN - 17

Pounded chicken breasts fried in Creole flour, topped with honey glaze and toasted almonds. Served with your choice of two sides.

Pairs with Chardonnay, Pale Ale

CHICKEN AND WAFFLES - 14

Fried chicken breast over a toasted Belgium waffle. Topped with candied pecans, whipped cream and peach bourbon honey glaze.

MEMPHIS STYLE RIBS - 18

Memphis style dry-rubbed and slow cooked baby back ribs grilled with a side of Dr Pepper BBO sauce. Served with your choice of two sides.

Pairs with Malbec, Brown Ale

BROWN SUGAR PORK CHOP -18

Cajun and brown sugar rubbed Heritage Farms Cheshire Pork chop served over butternut squash risotto, sauteed haricots verts and a raspberry balsamic glaze.

Pairs with Zinfandel, Brown Ale

FRESH SEAFOOD

Add a Caesar or side salad to any entree for \$3

GINGER TERIYAKI SALMON* - 20

Grilled teriyaki-ginger-cruste Atlantic salmon topped with ginger-citrus aioli. Served with your choice of two sides.

Pairs with Chardonnay, Amber/Red Ale

CRAB STUFFED FLOUNDER - 24

Broiled Gulf Coast flounder filet stuffed with blue crab meat, herbs and Ritz cracker crumbs, topped with lobster vin blanc. Served with your choice of two sides.

Pairs with Chardonnay, Hefeweizen

LEMON PEPPER MAHI MAHI - 20

Pan seared Mahi Mahi filet served over wild rice topped with roasted tomato creme fraiche. Served with your choice of one side.

Pairs with Sauvignon Blanc, Pale Ale

FRIED JUMBO SHRIMP - 19

Six jumbo Creole flour fried shrimp, served with tartar and cocktail sauce. Served with your choice of two sides.

Pairs with Chardonnay, Wheat Ale

SHRIMP AND GRITS - 18

Local stone ground cheddar grits smothered with andouille-tomato gravy and sautéed shrimp, Garnished with sliced scallions.

Pairs with Sparkling Wine/Chardonnay, Porter/IPA

POTATO CRUSTED GROUPEL - 22

Potato crusted Gulf Grouper pan seared, served on top of cheddar grits with sauteed haricots verts, raisins and fresh corn medley, topped with a sweet tea reduction.

Pairs with Sauvignon Blanc, Pale Ale

LUMP CRAB CAKES - 25

Two jumbo lump crab cakes lightly fried and served over wild rice topped with Old Bay aioli. Served with your choice of one side.

Pairs with Pilsner, Chardonnay

HAND CUT STEAKS

All of our steaks are hand cut fresh daily using only the finest USDA Angus Beef
Add a Caesar or Side salad to any entree for \$3

8 OZ. FILET MIGNON* - 25

Char grilled to order and glazed with our garlic-chive compound butter. Served with your choice of two sides.

Pairs with Cabernet Sauvignon/ Pinot Noir, Porter/ Brown Ale

10 OZ. RIBEYE* - 24

Char grilled to order and glazed with our garlic-chive compound butter. Served with your choice of two sides.

Pairs with Cabernet Sauvignon/ Pinot Noir, Porter/ Brown Ale

PRIME RIB* - 25

A 10 oz. cut of our famous slow roasted prime rib served with your choice of two sides.

AVAILABLE FRIDAY AND SATURDAY NIGHT 4:30 PM - 9:30 PM

DRINKS

WE PROUDLY SERVE COCA COLA PRODUCTS: COKE CLASSIC, DIET COKE, SPRITE, DR. PEPPER, FANTA ORANGE, LEMONADE