

Lunch Menu

STARTERS

MARYLAND CRAB PRETZEL - 11

Jumbo pretzel topped with crab dip and cheddar cheese, baked until bubbling then garnished with truffle Dijon aioli and scallions. Add Bacon -1

SWEET POTATO HUMMUS -7

Roasted sweet potatoes blended with fresh chickpeas and topped with a roasted red pepper 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 fresh shaved Parmesan, broiled and topped with more Parmesan and diced tomatoes. 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 cap stuffed with fresh artichoke hearts, roasted red peppers, caramelized onions and goat cheese, topped with roasted tomato aioli.

FRIED PICKLES -9

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 tomatoes.

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.

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, General Tso's, or Garlic Parmesan. 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.

BROCCOLI CHEDDAR - 6

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

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.

CRANBERRY CHICKEN SALAD - 10

Local spring greens topped with blackened chicken breast, raisins, shaved parmesan and toasted almonds. Large salad - 12

BLACKENED GROUPER SALAD - 13

Blackened Gulf grouper over local spring greens tossed with balsamic vinaigrette, crispy bacon, bleu cheese crumbles and diced tomatoes. Large salad - 15

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.

Add a Caesar or Side salad to any sandwich for \$3

DOUG HOLLOW BURGER* - 10

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

Add Bacon - 1

MUSHROOM SWISS BURGER*- 10

Ground beef topped with sauteed button mushrooms, caramelized onions, mushroom cream sauce and Swiss cheese on a 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 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 tartar sauce, lettuce and tomato. Served on a toasted hoagie roll.

SWEET POTATO HUMMUS WRAP - 9

Sweet potato hummus, local spring greens, goat cheese, diced tomatoes and fresh artichoke hearts rolled in a flour tortilla and warmed.

Add Chicken - 4 Add Salmon* - 8

SIGNATURE SIDES

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

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.

10 OZ. RIBEYE* - 24

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

LUNCH ENTREES

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

MEMPHIS STYLE RIBS - 18

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

ALMOND CRUSTED CHICKEN - 13

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

CHICKEN AND WAFFLES - 14

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

SICILIAN LASAGNA - 15

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

GENERAL RICE BOWL - 7

General Tso wild rice and steamed broccoli topped with wasabi aioli.
Add Steak*- 6 Add Chicken - 4 Add Shrimp - 6 Add Salmon*- 8

GINGER TERIYAKI SALMON* - 20

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

FRIED JUMBO SHRIMP - 19

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

FISH AND CHIPS - 14

Fried Gulf Coast flounder on a bed of French fries, served with tartar for dipping and bleu cheese cole slaw on the side.

SHRIMP AND GRITS - 18

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

LUMP CRAB CAKE - 17

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