

GRAND DINING ROOM DINNER MENU

APPETIZERS

Rockefeller Crepes

Duet of Crepes stuffed with Plump Oysters in Whiskey Cream with Spinach and Parmesan Cheese

11

Country Ham Wrapped Sea Scallops

Corn, Tomato and Edamame Salsa

12

Island Crab Cakes

Citrus Rémoulade

13

Shrimp and Crab Tart

Avocado-Lime Puree, Black Beans and Horseradish Tomatoes topped with Chilled Shrimp and Lump Crab in a Petit Tart Shell

13

Baked Escargot

*Achatina Fulica baked in Madeira Garlic Butter
Grilled Foccacia*

10

Southern Fried Frog Legs

Citrus Ginger Rémoulade

12

Roma Tomato Turnover

Savory Pastry filled with Roma Tomatoes, Grilled Eggplant and Fresh Mozzarella served over Roasted Bell Pepper Coulis

10

SOUPS AND SALADS

Cream of Spinach and Broccoli with Georgia White Shrimp

Petit Bacon-Laced Croutons

8

Soup du Jour

Created Daily with the Finest Ingredients Available

7

House Salad

Mixed Seasonal Greens, Cherry Tomatoes, Cucumbers, Carrot Swirls

Toasted Pecans and Croutons

Lemon-Herb Vinaigrette

8

Caesar Salad

Crisp Romaine, Crumbled Bacon, Herbed Croutons

Caesar Dressing and Parmesan Cheese

10

Young Spinach Salad

Young Spinach with Button Mushrooms, Cherry Tomatoes

Mandarin Oranges, Sliced Egg and Hearts of Palm

Warm Bacon-Orange Dressing

11

Smoked Duck Salad

House Smoked Duck Breast over a Wedge of Bibb Lettuce with

Orange Supremes, Red Onions and Candied Pecans

Cherry-Dijon Vinaigrette

14

Warm Seafood Salad

Bay Scallops, Young Shrimp and Blue Crab sautéed in Lime-Caper Butter

Served over Baby Spinach with Toasted Almonds

14

ENTRÉES

Roasted Chicken Strudel

*Flaky Filo stuffed with Roasted Chicken, Wild Mushrooms
Roasted Garlic, Spinach and Brie
Bell Pepper and Tomato Puree
Buttermilk Mashed Potatoes*

28

Slow Seared Duck Breast

*Raspberry-Chive Coulis
Rice Pilaf*

29

Grilled Pork Tenderloin

With Edamame Succotash over Rice Noodles

29

Baked Stuffed Pepper Bowl

*Red Bell Pepper stuffed with Stewed Lentils and Quinoa
Served with Shiitake Mushrooms, Broccoli and Edamame
in a Red Miso Broth*

24

Pan Fried Calves Liver

*Applewood Smoked Bacon and Onions
Buttermilk Mashed Potatoes*

26

Veal Oscar Jekyll

*Tender Veal Cutlets topped with Blue Crab, Asparagus and Béarnaise
Buttermilk Mashed Potatoes*

30

Grilled Angus New York Strip

Balsamic scented Demi-Glace

Stilton Potato Au Gratin

30

7oz. Angus Filet Mignon

Topped with Grilled Onions and Boursin Cheese with Meritage Sauce

Pommes William

33

Pistachio Crusted Rack of Lamb

Rosemary Glace and Mint Marmalade

Herbed Gnocchi

35

Shrimp and Crab Ravioli

Toasted Saffron Ravioli stuffed with Shrimp, Blue Crab

Mozzarella and Feta Cheeses

Served in a Chablis Butter Sauce topped with Tomato and Caper Relish

30

Fried Soft Shell Crabs

Pickled Onion Tartar Sauce

Jasmine Rice

29

“Award Winning” Jekyll Shrimp and Grits

Georgia White Shrimp sautéed with Garlic Butter, Scallions,

Andouille Sausage and Herbs, finished with Wine and Cream

Logan Turnpike Mill® Stone Ground Cheese Grits

30

Seared Sea Scallops

Mango and Black Bean Salsa

Quinoa Rice Blend

30