



## **Large Party Seated Dinner Menu**

**\$59 per person**

### **1<sup>st</sup> Course (Choose 2)**

#### **Classic Caesar**

Croutons, Anchovy, Parmigiano,  
Cracked Pepper

#### **Bonterra House Salad**

Mixed Greens, Cherry Tomatoes,  
Radishes, Sherry Vinaigrette

#### **The Bonterra Wedge**

Iceberg, NC Bacon, Diced Tomato,  
Asher Blue Cheese Dressing

#### **Soup du Jour**

Chef's Creation

### **Second Course (Choose 3)**

**Entrées are Served with Seasonal Market Vegetables & a Starch  
(Except for Pasta)**

#### **Fire Roasted Filet Mignon**

Bourbon Barrel Aged  
Worcestershire Demi-Glace

#### **Pappardelle Pasta (v)**

Cauliflower Bolognese,  
Spicy Arrabbiata Sauce, Parmigiano Reggiano,

#### **24 Hour Braised Short Rib**

Cabernet Fondue

#### **Dry Aged NY Strip**

Bordelaise Sauce

#### **Heritage Pork Chop**

Cheerwine BBQ Sauce

#### **Jumbo Lump Crab Cake**

Old Bay Remoulade

#### **Georgia Chicken Breast**

Thyme Velouté

#### **Chef's Vegan Creation**

#### **Seasonal Market Fish**

**Low Country Shrimp & Grits**  
Gulf Shrimp, Geechie Boy Grits,  
Andouille Gravy

#### **JD's Fried Lobster Tail (Add \$21 per order)**

Honey Soy Reduction

### **Third Course (Choose 2)**

**Chocolate Molten Cake**

**Seasonal Bomb**

**Vanilla Bean Crème Brûlée**

**Seasonal Sorbet & Fruit**



**Add Appetizers for the Table**  
**to Share**

**Mini Crab Cakes - \$8 per person**

**Classic Shrimp Cocktail - \$9 per person**

**Wood Grilled Hanger Steak Brochettes -  
\$7 per person**

**Hickory Smoked Brisket Spring Rolls - \$7 per person**

**Rioja Braised Meatballs - \$7 per person**  
Spicy Arrabbiata Sauce

**Smoked Salmon & Crème Fraiche Deviled Eggs \$5.50 per person**

**Flash Fried Calamari - \$7.50 per person**  
Cilantro, Charred Sweet Peppers, Yuzu & Avocado Crema

**Our Famous Fried Lobster Tail Bites - \$21 per person**

**Assorted Charcuterie & Cheeses**  
**with our House Made Crostini & Mustards - \$6.50 per person**

**Warm House Made Pita & Crustini with a**  
**Trio of Spreads - \$6.50 per person (Choose 3)**  
Hummus Pimento Cheese

**Smoked Salmon & Goat Cheese**

**Spinach & Artichoke**

**Roasted Tomato Basil**

**Blake Hartwick, Executive Chef**