

PLATED SELECTIONS



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STACEY'S PLATED DINNER

\$90 Per Person

FIRST COURSE

SELECT 1 | +\$3 DUO PLATE

 **Bouquet of Baby Greens**
*Crumbled Goat Cheese,
Candied Pecan, Shaved Golden Beet,
White Balsamic Vinaigrette*

Seasonal Soup

Caesar Salad
*Romaine Heart, Tear Drop Tomato,
Parmesan Crisp*

  **Traditional She Crab Soup**
Fresh Crab, Sherry Foam, Spring Chive

ENTREE COURSE

SELECT 2

  **Allen Brothers Beef Tenderloin**
Carved, Bordelaise

 **Braised Beef Short Rib**
Orange Gremolata

 **Skillet Seared Salmon**
Red Pepper Chow Chow

 **Shrimp & Grits**
*Marsh Hen Mill Grits,
Tasso Ham Tomato Cream, Peppers,
Onions*

 **Quinoa Stuffed Eggplant**
Vegetable Primavera

 **Chicken Milanese**
Arugula Salad



PLATED SELECTIONS

TOMMY'S PLATED DINNER

\$110 Per Person

FIRST COURSE

SELECT 1

 **Shrimp Cocktail**  **Candied Bacon Steak**
Seasonal Chutney **Fried Green Tomatoes**
Seasonal Succotash

SECOND COURSE

SELECT 1 | DUO PLATE +\$3

  **Halls Chop Salad**
*Romaine, Celery, Cucumber,
Feta Cheese, Black Eyed Peas,
Crumbled Bacon, Tomato,
Green Peppercorn Dressing* **Classic Wedge Salad**
*Iceberg, Bacon, Avocado, Tomato,
Scallions, Buttermilk Bleu-Cheese Dressing*  **Traditional She Crab Soup**
*Fresh Crab, Sherry Foam,
Spring Chive*

ENTREE COURSE

SELECT 2

**Allen Brothers 6oz Filet Mignon
& Crab Cake**
*Bordelaise, Cajun Remoulade***Allen Brothers 16oz Wet Aged Ribeye**
*Bordelaise***Local Fish**
*Chef's Selection***Allen Brothers 14oz New York Strip**
*Bordelaise***Shrimp & Grits**
*Marsh Hen Mill Grits,
Tasso Ham Tomato Cream,
Peppers, Onions***Broiled Twin Tails**
Charred Lemon, Hollandaise

PLATED SELECTIONS

BILLY'S PLATED DINNER

\$160 Per Person

FIRST COURSE

Seafood Platter

*Oysters on the Half Shell,
Jumbo Shrimp, Chilled Tails*

SECOND COURSE

SELECT 1 | DUO PLATE +\$3

  **Halls Chop Salad**
*Romaine, Celery, Cucumber,
Feta Cheese, Black Eyed Peas,
Crumbled Bacon, Tomato,
Green Peppercorn Dressing*

 **Burrata Salad**
*Heirloom Tomatoes, Arugula Pesto,
Balsamic Reduction*

  **Lobster Bisque**
*Lobster, Creme Fraiche,
Spring Chive*

 **Classic Wedge Salad**
*Iceberg, Bacon, Avocado,
Tomato, Scallions,
Buttermilk Bleu-Cheese Dressing*

ENTREE COURSE

SELECT 2 | STEAKS ARE ALLEN BROTHERS USDA PRIME BEEF & SERVED FRENCH CUT

12oz Filet Mignon

Lamb Chop

**20oz Dry Aged Kansas City
Bone-In Strip**

Duo Open Coast Shrimp & Lobster

16oz Wet Aged Ribeye

Pan Seared Day Boat Scallops

34oz Dry Aged Bone-In Tomahawk

ENHANCEMENTS

INCLUDED

Sautéed Mushrooms & Onions

Bordelaise

Truffle Butter



PLATED SELECTIONS

ENHANCEMENTS, SIDES, & DESSERTS

Each plated dinner option comes with 2 sides and a dessert. Enhancements charged based on consumption

ENHANCEMENTS

CHARGED BASED ON CONSUMPTION

Creamy Gorgonzola
\$11

Sautéed Mushrooms & Onions
\$8

Black Truffle Butter
\$14

  **Oscar Style**
Jumbo Lump Crab, Asparagus, Hollandaise
\$24

Jumbo Lump Crab Cake
Cajun Remoulade
\$22

 **Pan Seared Scallops**
Lemon Beurre Blanc
\$24

SIDES

SELECT 2 | ADDITIONAL SIDES ARE \$5 PER PERSON

 **Sweet & Sour Collard Greens**

 **Pepper Jack Creamed Corn**

Mac & Cheese

Lobster Mac & Cheese (+\$8)

  **Pancetta Roasted Brussels Sprouts**

 **House-Whipped Potatoes**

 **Spinach, Garlic, & Olive Oil**

 **Asparagus**

 **Sautéed Mushrooms**

 **Parmesan Truffle Fries**

Creamed Spinach

 **Truffle Mushroom Risotto (+\$8)**

  **Lobster Risotto (+\$10)**

 **Loaded Mashed Potatoes (\$+4)**

DESSERT

SELECT 1

 **Decadent Chocolate Cake**

Southern Caramel Cake

Seasonal Pie

 **Seasonal Crème Brûlée**

 **Chef's Selection Sorbet**

 **Whiskey Bread Pudding**

Seasonal Cobbler

Seasonal Cheesecake

 **Chocolate Pot de Crème**

  **Chocolate Chip
Cookie Dough Cake**

Tiramisu Biscoff

