



ISLAND HOUSE

Dinner

Greens

VG **THE CLUBHOUSE SALAD**

Fresh Seasonal Lettuces, Bosc Pear, Smoked Cheddar, Pretzel Croutons, Roasted Pecans,
Cranberry-Chipotle Vinaigrette or Buttermilk Herb Dressing
~may be prepared as a "simple" house salad with fresh greens, veggies, and choice of dressing~
7/10

VG **AUTUMN CAESAR**

Fresh Romaine Hearts, Grape Tomato, Asiago Cheese, Roasted Peppers,
Crispy Cheese Straws, White Anchovy, Housemade Dressing
~may be prepared as a "classic" caesar with romaine, parmesan, croutons, and dressing~
7/10

VG **"ZEUS' ARUGULA"**

Peppery Arugula, Nicoise Olives, Feta Crumbles, Marinated Artichoke, Mild Cherry Peppers,
Tomato, Cucumber, Red Onion, Grilled Pita, Red Wine-Basil Vinaigrette
7/10

Light Bites

SESAME TEMPURA EAST COAST SHRIMP

Spicy Soba, Cucumber-Wasabi Cream,
Sweet Soy Drizzle
11

v **FRIED GREEN TOMATO "CAPRESE"**

Crispy Breaded Green Tomato, Melty Fresh
Mozzarella, Green Goddess Vinaigrette,
Baby Greens, Balsamic Drizzle
10

OUR LOCAL PROVIDERS

Growfoods Carolina - Locally Sourced Produce, Cheeses, & Dry Goods
Sweet Bay Farms- Locally Grown Lettuces & Sprouts
Crosby's Seafood
Limehouse Produce
Ashley Farms Bakery
Rio Bertolini's Fresh Pasta

v ITEMS THAT MAY BE PREPARED VEGETARIAN

GF ITEMS THAT MAY BE PREPARED GLUTEN FREE

VG ITEMS THAT MAY BE PREPARED BOTH VEGETARIAN & GLUTEN FREE

*Contains ingredients that are raw or under-cooked.

Consuming raw or under-cooked meats, poultry, shellfish, or eggs may increase your risk for food borne illness.



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Signature Entrees

All Entrees also available "Simply Grilled" served with Grilled Seasonal Vegetables

GF ***ANDOUILLE BREADCRUMB DUSTED SC GROUPER**

Crispy Oysters, Geechie Boy Grits, Quick Collards, Smoked Tomato Cream

29

GF ***PAN SEARED "DAYBOAT" SCALLOPS**

Golden Seared Fresh Jumbo Scallops, Lobster Risotto, Smoky Orange/Vanilla Beurre Blanc, Broccolini Florets, Lobster Oil

25/33

GF ***LOCAL GOAT CHEESE STUFFED CHICKEN**

Hormone Free "Naked Bird" Chicken Breast, Sweet Potato/Black Bean Hash, Haricot Vert, Roasted Tomato/Chipotle Jus, Tortilla/Arugula "Salad"

19

v **GNOCCHI "ROCKEFELLER"**

Fresh Gnocchi, Lump Crab, Asparagus, Oyster Mushrooms, Cherry Tomato, Spinach, Asiago Alfredo

17

GF ***HONEY-MISO GLAZED SALMON**

Loch Duart Scottish Salmon, Sesame Sticky Rice, Broccolini, Crispy Shiitake Mushrooms, Green Onion, Sweet Soy

23

GF ***ANGUS BEEF TENDERLOIN "PETIT FILET"**

Grilled 4oz. CAB Filet, Truffled Yukon Gold Potatoes, Shortrib/Portobello Ravioli, Grilled Asparagus, Spicy Mustard Sauce, Bourbon Melting Onions

23/34 (Twin)

***"ST. CHRISTOPHER'S" TOURNEDOES**

Twin 4oz. Filets, 2 Grilled Jumbo East Coast Shrimp, Croustade, Asparagus, Roasted Garlic Whipped Potatoes, Lump Crab Hollandaise

38

***VEAL & MUSHROOMS**

Pan Roasted Veal Chop, Etouffee of Brandied Wild Mushrooms, Porcini Gnocchi, Broccolini

28

FLOUNDER & CRAB "FRANCAIS"

Sauteed Fresh Flounder, Lump Crab, Lemon-Caper Butter Sauce, Red Quinoa/Wild Rice Pilaf, Red Chard

18/23

GF ***ISLAND HOUSE BURGER**

Custom Angus Beef Grind, Housemade Boursin, Fancy Sauce, Ashley Bakery Bun
Choice of Natural Cut Fries, Slaw, or Petite Salad

Add Bacon +1, Fried Egg +1, Sauteed Mushrooms +1, or Bourbon Melting Onions +1

15

In an effort to maintain interesting, local, and seasonally focused food throughout the year, we offer the above "set" menu of favorites, along with many Daily Specials