

# Palmetto Room

October, 2018

\*-indicates an item that may be prepared gluten free

## *First*

**Thai Carrot Ginger Bisque-** Lump Crab \$7/\$8

**Firecracker Shrimp-** Jumbo U-15 Shrimp, Firecracker Sauce, Chives \$13

**Fried Oysters-** Crispy Fried Oysters, Cilantro Crème Fraiche \$12

## *Two*

**Horiatiki Salad-** Mixed Local Greens, Cucumber, Heirloom Cherry Tomatoes, Green & Kalamata Olives, Feta Cheese, Red Wine Vinaigrette \$8/\$12

**Foie Gras-** Seared Foie, Caramelized Apple, Inland Cress, Toasted Pecans, Citrus Syrup \$15

**Tempura Crab Cake-** Tempura Fried Crab Cake, Arugula, Smoked Yellow Tomato Coulis \$14

## *Three*

\* **NY Strip-** Grilled 12 Oz Strip Steak, Pesto Whipped Potatoes, Grilled Baby Carrots, Mushroom Bordelaise \$32

**Veal Linguini-** Seared Veal Cutlet, Sliced Grape Tomatoes, Spinach, Lemon/Caper Cream Sauce, Fresh Linguini Pasta \$25

\* **Stuffed Flounder-** Fresh NC Flounder Stuffed With Crab, Yellow Squash Risotto, Chili Confit Grape Tomatoes, Lemon Beurre Blanc \$24

**Chicken Piccata-** Crispy Breaded Airline Chicken Breast, Creamy Lemon/Caper Sauce, Fresh Pappardelle Pasta, Parsley \$21

## *Dessert:*

~ask your server about tonights dessert selections~