

DINNER

HOURS 5:00 PM - 9:00 PM MON-SUN

ENTREES

FRESH CATCH 25.00
Chef's daily creation

CHICKEN CACCIATORE 23.00
Crisp skinned breast, local tomatoes and vegetables

SHRIMP AND SCALLOP DUET 27.00
Roasted corn salsa, chili and fresh coriander

VEGETABLE RIGATONI 18.00
Mushrooms, broccolini and pomodoro sauce

SHRIMP AND GRITS 26.00
Logan Mills Turnpike grits, smoked cheddar and chive oil

GRILLED BEEF FILET 33.00
Pan roasted potato, grilled Portobello, merlot demi glace

DESSERTS

APPLE COBBLER 7.00
Warm apples, cinnamon and caramel ice cream

To Order, Please Touch

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$3.00, and a Service Charge of 20%. The Service Charge Includes Gratuity.

Consuming raw or uncooked meats, poultry, seafood, shellfish, and/or eggs may increase your risk of food born illness.

CREME BRULEE	8.00
Split vanilla bean and fresh berries	
CHOCOLATE POTS DU CREME	7.00
Shaved chocolate and whipped cream	
NEW YORK CHEESECAKE	8.00
Candied pecans and caramel	
CHOCOLATE FLOURLESS TORTE	8.00
Raspberry coulis and fresh berries	
LOCAL HONEY PANNA COTTA	7.00
Roasted fruit and sesame tuille	
HOT FUDGE SUNDAE	8.00
Vanilla ice cream and hot fudge topped with whipped cream, crushed nuts and a cherry	

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