



ONCE UPON A LUNCH...

In the beginning...

FRIED GREEN TOMATOES

GREEN TOMATOES FRIED IN BEER BATTER, SERVED WITH OUR SIGNATURE SPICY REMOULADE. 7

SOUP OF THE DAY

A DAILY SPECIAL CREATED FROM FRESH FARM INGREDIENTS FEATURING THE BEST OUR KITCHEN HAS TO OFFER. PRICED DAILY

FRENCH ONION SOUP

SERVED VERY HOT. CUP 6, BOWL 10

SHE-CRAB SOUP

OUR OWN VERSION OF A CHARLESTON CLASSIC, FINISHED WITH SHERRY. CUP 9, BOWL 12

CAESAR SALAD

GARDEN-FRESH ROMAINE LEAVES TOSSED WITH OUR SIGNATURE CAESAR DRESSING & CROUTONS & FRESH PARMESAN. SIDE: 5.50, FULL: 9

GARDEN SALAD

FRESH MIX OF LEAFY GARDEN GREENS TOPPED WITH SEASONAL PRODUCE & A HOMEMADE DRESSING OF YOUR CHOICE. SIDE 4.50, FULL: 8

ICEBERG WEDGE

SERVED WITH YOUR CHOICE OF RANCH OR BLUE CHEESE DRESSING. 7.49

And then...

ARIEL'S FAVORITE

LOCAL SHRIMP TOSSED WITH GRAPEFRUIT, AVOCADO, HEART OF PALM, CILANTRO, OLIVE OIL, RED WINE VINEGAR, CASHEW NUTS & SPRING MIX. 14

SPINACH & ROASTED BEET SALAD

CHAMPAGNE VINAIGRETTE, GRILLED ONION, GOAT CHEESE CROSTINI. 10

GRILLED CHICKEN SALAD

PLUMP BREAST OF GRILLED CHICKEN ON A BED OF SPRING MIX, PICKLED WATERMELON RADISHES, CUCUMBER & WHITE BALSAMIC VINAIGRETTE. 12

THREE-CITRUS CHICKEN SALAD

CHICKEN BREAST ENCRUSTED WITH LOCAL PECANS SERVED ON A BED OF MIXED GREENS, PINK & WHITE GRAPEFRUIT, ORANGE, TOMATOES, RED ONION & YOUR CHOICE OF DRESSING . 13

YOUR CHOICE OF OUR HOMEMADE DRESSINGS:

ROASTED GARLIC BALSAMIC, WHITE BALSAMIC, RASPBERRY VINAIGRETTE, BLUE CHEESE, RANCH, 1000 ISLAND, HONEY MUSTARD. EXTRA DRESSING: .50

Suddenly, they were surrounded... (but they had French fries)

PRINCE WILLY QUESADILLA

TENDER GRILLED CHICKEN WITH MONTEREY JACK CHEESE, SAUTEED ONIONS & BELL PEPPERS & SERVED WITH PICO DE GALLO & SOUR CREAM. 12 (SUB SHRIMP FOR \$4)

CUBAN SANDWICH

FIDEL WOULD'VE BEEN PROUD: ROASTED PORK, HAM, PICKLES, & SWISS CHEESE ON GRILLED CUBAN BREAD. 12

CHICKEN CORDON BLEU SANDWICH

GRILLED CHICKEN BREAST , BRIE, HAM, FRESH SPINASH AND PESTO MAYONNAISE ON CIABATTA BREAD. 12

PEPPERCORN BURGER*

CHUCK MEAT, PEPPERCORN CRUST, SWISS CHEESE, MUSHROOMS, BRANDY PEPPERCORN SAUCE. 12

BLACK & BLUE BURGER*

BLACKENED CHUCK MEAT TOPPED WITH MELTED BLUE CHEESE. 12

CRAB BURGER

BLUE CRAB PATTI, REMOULADE SAUCE, LETTUCE & TOMATO. 16

They escaped to the faraway land of Pasta...

PAD THAI

RICE NOODLES STIR FRIED WITH EGG & CHICKEN, GARNISHED WITH BEAN SPROUTS AND GROUND PEANUT. 12 (SUB SHRIMP FOR \$4)

ASIAN PASTA

PENNE PASTA WITH GRILLED CHICKEN BREAST TOSSED WITH SPINACH AND SWEET & SPICY SAUCE. 12

COCONUT PASTA

LINGUINI PASTA TOSSED WITH SHRIMP & BOK CHOY & COCONUT SAUCE. 14

They had a feast in the castle in the sky...

CRÈPE DU JOUR

SERVED WITH YOUR CHOICE OF THE SOUP OF THE DAY OR A SIDE SALAD.

ASK YOUR SERVER FOR DETAIL. MARKET PRICE.

CAMBODIAN BEEF*

SLICED TENDER BEEF, LEMONGRASS, BELL PEPPER, ONION, KEFIR LIME, LEAF, JASMINE RICE. 15

DORY WHERE ARE YOU?*

MAPLE GLAZED ATLANTIC SALMON PAN-SEARED & SERVED WITH FRESH VEGETABLES & GREENS. 16

**WE STAND BEHIND OUR SERVICE. A MINIMUM OF 15% GRATUITY IS CUSTOMARY & APPROPRIATE.
20% GRATUITY FOR PARTIES OF 5 OR MORE.**

No substitutions - \$5 Split Plate Charge - \$3 Outside Cake Plate - \$30 Corkage fee.

...FROM THE BUTCHER'S STALL...

WE SERVE THE HIGHEST GRADE OF A5 WAGYU TENDERLOIN IN THE WORLD FROM HYOGO KEN, JAPAN, PERFECTLY SEARED AND SERVED WITH OUR HOMEMADE STEAK SAUCE.

THE RESULT IS A RICH, LUSCIOUS CUT OF BEEF THAT PRACTICALLY DISSOLVES ONCE IT HITS YOUR TONGUE.

18 OZ. CERTIFIED ANGUS BEEF, "CHOICE" BONE-IN DRY-AGED RIBEYE*. 59

36 OZ. CERTIFIED ANGUS BEEF "PRIME" BONE-IN RIBEYE*. 96

14 OZ. CERTIFIED ANGUS BEEF "PRIME" NY STRIP*. 39

6 OZ. "A3" AMERICAN WAGYU TENDERLOIN*. 49

9 OZ. "A3" AMERICAN WAGYU TENDERLOIN*. 69

"A5" JAPANESE WAGYU TENDERLOIN* - \$25 PER OZ., 2 OZ. MINIMUM**

(** MEDIUM-RARE MAXIMUM COOKING TEMP)

ADD-ONS

COMPOUND BUTTER. 3
AU POIVRE SAUCE. 3
RED WINE REDUCTION SAUCE. 3
SAUTÉED MUSHROOMS. 6
ROQUEFORT BLUE CHEESE SAUCE. 4
SAUTÉED ONIONS. 5

SIDES

HOMEMADE, HAND CUT FRENCH FRIES. 6
ROASTED POTATOES. 6
FRESH SEASONAL VEGETABLES. 6
ASPARAGUS. 6

COOKING TEMPERATURE GUIDE:

RARE: cool red center - **MEDIUM RARE:** warm red center - **MEDIUM:** warm pink center

MEDIUM WELL: slightly pink center - **WELL DONE:** little or no pink

And they lived happily ever after...

CRÈME BRÛLÉE. 9
CHOCOLATE MOUSSE. 9
BANANAS FOSTER. 11
BOURBON BREAD PUDDING. 9
TARTELETTE DU JOUR... MARKET PRICE.
PROFITEROLE. 11
CHOCOLATE LAVA CAKE. 11
POT DE CRÈME. 5
- À LA MODE, ADD \$3



THE END

*EVIL WITCH ADVISORY: IT IS SAID THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS

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20% GRATUITY FOR PARTIES OF 5 OR MORE.

NO SUBSTITUTIONS - \$5 SPLIT PLATE CHARGE - \$3 OUTSIDE CAKE PLATE - \$30 CORKAGE FEE.