

STARTERS

Local Fried Green Tomatoes

Goat cheese, sweet red pepper coulis \$12



Savory Wild Mushrooms

Sautéed with garlic and maître d' butter \$12



Baked Brie En Brioche

Melba sauce and toasted almonds \$15



Prince Edward Island Mussels

Simmered with garlic, Pernod and white wine \$13



Oysters On The Half Shell*

Served chilled, cocktail sauce, shallot vinaigrette and lemon
½ dozen \$14 | full dozen \$22



Oysters Rockefeller

Spinach, bacon, heavy cream and Tabasco \$22

Chilled Shrimp Cocktail*

Four jumbo shrimp and cocktail sauce \$19



Pan Seared Shrimp

Maple, ginger and soy glazed shrimp with wilted spinach \$14

Sesame Seared Tuna*

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger \$16

Sauteed Jumbo Lump Crab Cake

Spicy dill mustard \$25

Caprese Salad

Vine ripe tomatoes, fresh mozzarella, house made pesto and a balsamic, honey glaze \$14



Seafood Bisque

Shrimp and Scallops \$15

consuming raw or under cooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions when ordering.



gluten free |



vegetarian

ENTREES

Entrees are accompanied with a mixed green salad in our house vinaigrette, cornbread, fresh vegetables, and a choice of garlic mashed Yukon gold potato, sweet potato and carrot puree, roasted rosemary potatoes.

A \$10 plate charge will be added for those who wish to split entrees.

– STEAKS –

Steaks may be prepared char-grilled, blackened, peppercorn encrusted, or espresso encrusted.

Filet Mignon*

6 ounce \$38 | 8 ounce \$50

Rib Eye*

14 ounce \$49

New York Strip*

14 ounce \$44

***We cannot guarantee the integrity of any steak or chop cooked past medium.**

All The Parson's Table beef is USDA choice or higher and aged a minimum of three weeks for tenderness and flavor.

– SAUCES –

BÉARNAISE*



PORT WINE DEMI GLAZE

GREEN PEPPERCORN-BRANDY



MAÎTRE D'BUTTER



– SIDES –

RED WINE MUSHROOM BORDELAISE \$8

WILD MUSHROOM SOY MAPLE GLAZE \$8

SAUTÉED SPINACH \$8

SAUTÉED MUSHROOMS \$8

ASPARAGUS WITH BÉARNAISE* \$8

FETTUCCHINI ALFREDO \$8

OSCAR STYLE \$16

WILD MUSHROOM RISOTTO \$7

SPECIALTIES

Slow Roasted Prime Rib of Beef, Au Jus*



12 ounce \$38 | 16 ounce \$49

Braised Beef Short Rib

Pan glazed with Holy City Pluff mud Porter braised beef short rib \$45

Maple Bourbon Glazed Porkchop*

14 ounce Berkshire Farm Porkchop with a wild mushroom honey soy sauce \$39

Pan Seared Duck Breast*

Soy and sherry marinated duck breast, raspberry Chambord sauce \$35

100% Grass Fed New Zealand Rack of Lamb*

Cashew encrusted with a roasted shallot and Madeira wine reduction
Half rack \$29 | full rack \$54

Pork Schnitzel

Sautéed herb breaded thinly pounded pork with lemon butter \$29

Parmesan Encrusted Chicken with Shrimp


Sautéed chicken breast with shrimp, sun-dried tomatoes, capers and lemon butter sauce \$35

Wild Mushroom Plate

Sautéed wild mushrooms, steamed asparagus, roasted rosemary fingerlings seasoned in olive oil \$29



Spinach and Cheese Tortellini with Wild Mushrooms

Tossed with fresh spinach, wild mushrooms, grape tomatoes, parmesan cheese and
olive oil \$25 

SEAFOOD

Fresh Catch of the Day

Roasted North Atlantic Salmon*

Salmon fillet with asparagus, grape tomatoes, capers in lemon butter sauce \$30

Sesame Seared Tuna*

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger \$36

Broiled Seafood Platter

Broiled Salmon, shrimp, sea scallops, Oysters Rockefeller and lump crab cake with lemon butter sauce \$49

Sautéed Jumbo Lump Crab Cake

with Spicy dill mustard sauce
one cake \$34 | twin cakes \$59

Lobster Tails

Broiled cold water lobster tail

Market Price

Single or double



Shrimp and Grits

Eight Shrimp, bacon, tomatoes, mushrooms and shallots over cheddar cheese grits

\$36



Little River Shrimp and Scallops

Sautéed shrimp, sea scallops, chopped pecans, mushrooms in a lemon butter sauce \$42

Seared Sea Scallops

Seven Pan seared maple-ginger-soy glazed sea
Scallops \$46

EARLY BIRD MENU

Served from 4:00–4:30 pm

Grilled North Atlantic Salmon*

Char-grilled Salmon fillet, béarnaise \$22



Pork Schnitzel

Sautéed herb breaded thinly pounded pork with lemon butter \$24

Slow Roasted Prime Rib of Beef, Au Jus*

An eight ounce slice of Prime Rib of Beef, au jus \$26



Chicken Marsala

Sautéed boneless chicken breast with mushrooms, marsala wine demi-glaze and fettuccine alfredo \$24

CHILDREN'S MENU

Served with apple sauce, choice of starch, fresh vegetables and an ice cream sundae.

\$12

Breaded Chicken Breast with Garlic Mashed Potatoes

Prime Rib of Beef, Au jus*

4 Ounce Salmon*

Fettuccini Pasta with Alfredo Sauce