

# STARTERS

## LOCAL FRIED GREEN TOMATOES

Goat cheese, sweet red pepper coulis *(v)*...\$9.50

## SAVORY WILD MUSHROOMS

Sautéed with leeks, garlic and maître d' butter *(gf) (v)*...\$9.50

## BAKED BRIE EN BRIOCHE

Melba sauce and toasted almonds *(v)*...\$14.50

## PRINCE EDWARD ISLAND MUSSELS

Simmered with leeks, garlic, Pernod and white wine *(gf)*...\$12.50

## OYSTERS ON THE HALF SHELL

Served chilled, cocktail sauce, shallot vinaigrette and lemon *(gf)*  
½ dozen...\$12 | full dozen...\$20

## OYSTERS ROCKEFELLER

Spinach, bacon, heavy cream and Tabasco...\$17.50

## CHILLED SHRIMP COCKTAIL

Four jumbo shrimp and cocktail sauce *(gf)*...\$16.50

## PAN SEARED SHRIMP

Maple, ginger and soy glazed shrimp with wilted spinach...\$12

## SESAME SEARED TUNA

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger...\$14

## SAUTÉED JUMBO LUMP CRAB CAKE

Spicy dill mustard...\$20

## CHOPPED SALAD

Iceberg Lettuce, Tomato, red onion, bacon and buttermilk bleu cheese dressing *(gf, v)*...\$7.50

**Grilled or blackened chicken breast add \$7 Chilled or blackened shrimp add \$9**

## BABY SPINACH SALAD

Red onion, goat cheese, chopped bacon, honey roasted pecans and raspberry vinaigrette *(gf, v)*....\$7

## CHARLESTON SHE CRAB SOUP

Fresh crabmeat, crab roe and sherry...\$10

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.

*(gf)* gluten free | *(v)* vegetarian

## ENTREES

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

**An \$8 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.

#### **BACON WRAPPED FILET MIGNON**

6 ounce...\$32 | 8 ounce...\$40

#### **RIB EYE**

16 ounce...\$40

#### **NEW YORK STRIP**

14 ounce...\$38

### – SAUCES –

**BÉARNAISE** *(gf)*

**PORT WINE DEMI GLAZE**

**GREEN PEPPERCORN-BRANDY** *(gf)*

**MAÎTRE D'BUTTER** *(gf)*

### – SIDES –

**RED WINE MUSHROOM BORDELAISE...\$3**

**WILD MUSHROOM SOY MAPLE GLAZE...\$3**

**SAUTÉED SPINACH...\$4**

**SAUTÉED MUSHROOMS...\$4**

**ASPARAGUS WITH BÉARNAISE...\$5**

**FETTUCINI ALFREDO...\$4**

**OSCAR STYLE...\$14**

jumbo crab meat, asparagus and béarnaise

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

## SPECIALTIES

### **SLOW ROASTED PRIME RIB OF BEEF, AU JUS**

(gf) 12 ounce...\$32 | 16 ounce...\$40

*Suggested Wine: DeLoach Vineyards Cabernet Sauvignon*

### **BRAISED BEEF SHORT RIB**

Pan glazed Brooklyn Brown Ale braised beef short rib...\$37

*Suggested Beer: Sweet Josie Brown Ale*

### **MAPLE BOURBON GLAZED PORKCHOP**

14 ounce Berkshire Farm Porkchop with a wild mushroom honey soy sauce...\$31

*Suggested Wine: Castle Rock Pinot Noir*

### **PAN SEARED DUCK BREAST**

Soy and sherry marinated duck breast, raspberry Chambord sauce...\$25

*Suggested Wine: Castle Rock Pinot Noir*

### **NEW ZEALAND RACK OF LAMB**

Cashew encrusted with a roasted shallot and Madeira wine reduction

½ rack...\$26.50 | full rack...\$50.75

*Suggested Wine: Penfold's Max's, South Australia, Shiraz*

### **WIENER SCHNITZEL**

Sautéed herb breaded veal with lemon butter...\$25

*Suggested Wine: Chateau Ste. Michelle, St M Riesling*

### **PARMESAN ENCRUSTED CHICKEN WITH SHRIMP**

Sautéed chicken breast with shrimp, sun-dried tomatoes, capers and lemon butter sauce...\$26

*Suggested Wine: Sonoma Cutrer Chardonnay*

### **MIXED VEGETABLE PLATE**

Sweet potato carrot puree, sautéed mushrooms, wilted spinach, steamed asparagus, and sesame ginger radishes

(v)...\$22

*Suggested Wine: Columbia Crest Chardonnay*

### **SPINACH AND CHEESE RAVIOLI WITH WILD MUSHROOMS**

*Tossed with fresh spinach, wild mushrooms, grape tomatoes, parmesan cheese and olive oil...\$22*

*Castle Rock Pinot Noir*

# SEAFOOD

## FRESH CATCH OF THE DAY

### ROASTED NORTH ATLANTIC SALMON

Salmon fillet with asparagus, grape tomatoes, capers in lemon butter sauce...\$26

*Suggested Wine: Sonoma Cutrer Chardonnay*

### SESAME SEARED TUNA

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger...\$27.50

*Suggested Wine: Echo Bay Sauvignon Blanc*

### SEAFOOD PESTO

Shrimp, sea scallops, mussels and lump crab meat in a pesto cream sauce...\$33

*Suggested Wine: Zonin Pinot Grigio*

### BROILED SEAFOOD PLATTER

Broiled Salmon, shrimp, sea scallops, Oysters Rockefeller and lump crab cake...\$37

*Suggested Wine: Echo Bay Sauvignon Blanc*

### SAUTÉED JUMBO LUMP CRAB CAKE

with Spicy dill mustard sauce

one cake...\$32 | twin cakes...\$50

*Suggested Wine: Columbia Crest Chardonnay*

### LOBSTER TAILS

Broiled 8/10 ounce Maine lobster tail (gf)

Market Price

*Suggested Wine: Sonoma Cutrer Chardonnay*

### SHRIMP AND GRITS

Shrimp, bacon, tomatoes, mushrooms and shallots over cheddar cheese grits (gf)

small plate...\$22 | large plate...\$30

*Suggested Wine: Chateau Ste. Michelle, Saint M, Riesling*

### LITTLE RIVER SHRIMP AND SCALLOPS

Sautéed shrimp, sea scallops, chopped pecans, mushrooms in a lemon butter sauce...\$30

*Suggested Wine: Lunetta Prosecco*

### SEARED SEA SCALLOPS

Pan seared maple-ginger-soy glazed sea scallops

small plate...\$28 | large plate...\$36

*Suggested Wine: Chateau Ste. Michelle Saint M, Riesling*

## EARLY BIRD MENU

Served from 4:30–5:30 pm

### **GRILLED NORTH ATLANTIC SALMON**

Char-grilled Salmon fillet, béarnaise (*gf*)...\$20

*Suggested Wine: Columbia Crest Chardonnay*

### **SLOW ROASTED PRIME RIB OF BEEF, AU JUS**

An eight ounce slice of Prime Rib of Beef, au jus (*gf*)...\$24

*Suggested Wine: DeLoach Vineyards Cabernet Sauvignon*

### **SAUTEED PANKO ENCRUSTED FLOUNDER**

Green tomato and shallot lemon butter...\$20

*Suggested Wine: Sonoma Cutrer Chardonnay*

### **RIB EYE**

Char-grilled eight ounce rib eye steak, maître d' butter (*gf*)...\$24

*Suggested Wine: Norton 1985 Malbec*

### **CHICKEN MARSALA**

Sautéed boneless chicken breast with mushrooms,  
marsala wine demi-glaze and fettuccine alfredo...\$20

*Suggested Wine: Ruffino Chianti*

## CHILDREN'S MENU

Breaded Chicken Breast, Prime Rib of Beef, 4 ounce Grilled Salmon or Penne Pasta with Alfredo Sauce  
Served with mashed potato, applesauce, and an ice cream sundae...\$12