

Arbor Room Dinner Menu

July 8th - July 11th

Served 5 pm - 7:30 pm

***Fried Oysters -12**

– Flashed Fried Oysters w/ Baby Greens, Remoulade, & Cocktail Sauce –

Shrimp Louie -12

– Romaine Hearts, Chilled Shrimp, Cucumbers, Grape Tomatoes, Capers, Hard Boiled Eggs, Asparagus Tips, & Avocado w/ Classic Louise Dressing –

Fried Zucchini Frites -10

– Served w/ Black Garlic Aioli –

Soup Du Jour -4.50 / 5.00

– Watermelon Gazpacho –

STARTER SALADS

House Salad -5.00/8.00

– Mixed Greens or Romaine, Tomato, Cucumber, Red Onion, Carrots, & Croutons

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Classic Caesar Salad -5.00/8.00

– Chopped Romaine Hearts, Parmesan Cheese, House Made Croutons, & Caesar Dressing –

ENTRÉE SALADS

Oyster Salad -18

– Spinach, Deep-Fried Oysters, Hardboiled Eggs, Grape Tomatoes, w/ Warm Bacon Vinaigrette –

***Thai Steak Salad -18**

– Mixed Baby Greens, 4oz Filet, Cucumbers, Red Bell Peppers, Carrots, Cilantro, & Mint, w/ Soy Peanut Sauce Dressing –

Cobb Salad -16

– Romaine Lettuce, Grilled Chicken, Grape Tomatoes, Red Onion, Avocado, Hardboiled Eggs, Bacon Bits, w/ Bleu Cheese Dressing –

Fresh Homemade Dressings

– Ranch, Blue Cheese, Caesar, Citrus Vinaigrette, White Balsamic Dressing, Balsamic Vinaigrette, Red Wine Vinaigrette, Lemon Dijon Vinaigrette –

Salad Enhancements

– Grilled Chicken -7 *Grilled Salmon, *Tuna Steak, or Shrimp-8 *Oysters -9 *4oz Filet -15 –

**These items, may contain raw or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

❧ ENTRÉES ❧

House Lasagna Bolognese -23

- *Beef & Pork Sausage, Marinara, Mozzarella & Ricotta. Served w/ Garlic Bread –*

Fried Green Tomatoes & Arugula Salad -16

- *Baby Heirloom Tomatoes, Fried Green Tomatoes, Red Onions, Balsamic Reduction, Fresh Mozzarella, & House Buttermilk Dressing –*

***Filet Mignon -36**

- *Grilled 6oz Filet, Bearnaise Sauce, Mashed Yukon Gold Potatoes, & Haricot Verts*

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***Black & Bleu Ribeye -32**

- *Cast Iron Blackened 8oz Hand Cut Ribeye, w/ Stilton Bleu Cheese & Shallot Compound Butter, Baked Potato, & Grilled Asparagus –*

***Rack of Lamb -24**

- *Grilled Rack of Lamb w/ Greek Yogurt Mint Sauce, Moroccan Cous Cous, w/ a Mediterranean Salad of Grape Tomatoes, Cucumbers, Red Onion, & Feta –*

***60 South Salmon -24**

- *Pistachio Crusted Salmon, w/ Citrus Beurre Blanc, Roasted Brussels Sprouts, & Sweet Potato Hash –*

Chicken Piccata -24

- *Pan Seared Chicken Breast, Lemon Butter & Caper Pan Sauce, on a Bed of Angel Hair Pasta –*

***Cheshire Bone-in Pork Chop -23**

- *Grilled w/ Summer Peach Chutney, Carrot Soufflé, & Sautéed Summer Vegetable Medley –*

Rainbow Trout -23

- *Grilled Trout Filet, Roasted Corn & Tomatillo Salsa, & Wild Rice –*

Caribbean Halibut -32

- *Pan Seared Halibut w/ Pineapple Salsa, Fried Plantains, Carolina Gold Rice, & Baby Bok Choy –*

Seafood Portofino -28

- *Clams, Mussels, Shrimp, Whitefish, & Linguini, in a Sherry Fontina Bechamel Sauce –*

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