

GRAND DINING ROOM DINNER MENU

APPETIZERS

Southern Fried Oysters

*Cornmeal Dusted and Fried
Pickled Onion Tartar Sauce and Puree of Leeks*
10

Pecan Crusted Sea Scallops

Mandarin Orange and Bell Pepper Chutney
12

Island Crab Cakes

Lemon-Peach Marmalade
13

Coconut Rum Shrimp

*Butterflied Jumbo Georgia White Shrimp
Dusted in Coconut Tempura and Fried
Pineapple-Mango Rum Sauce*
12

Baked Escargot

*Achatina Fulica baked in Madeira Garlic Butter
Grilled Focaccia*
9

Confit of Guinea Hen

With Buttered Brioche, Rosemary-Orange Gelée and Candied Walnuts
13

SOUPS AND SALADS

Roasted Garlic, Tasso Ham and Lobster Chowder

Cheddar Grit Cake

8

Soup du Jour

Created daily with the finest ingredients available

7

House Salad

Mixed Seasonal Greens, Cherry Tomatoes, Cucumbers, Carrot Swirls

Toasted Pecans and Croutons

Basil Vinaigrette

8

Caesar Salad

Crisp Romaine, Crumbled Bacon, Herbed Croutons

Caesar Dressing and Parmesan Cheese

9

Young Spinach Salad

Young Spinach with Button Mushrooms, Cherry Tomatoes

Mandarin Oranges, Sliced Egg and Hearts of Palm

Warm Bacon-Orange Dressing

11

Mozzarella Pinwheel Salad

Mozzarella Rolled with Basil, Sundried Tomato Puree and

Applewood Bacon. Served over Mixed Greens with Balsamic Vinaigrette

Smoked Bell Pepper Coulis and Pumpkin Seeds

13

Wilted Seafood Salad

Bay Scallops, Young Shrimp and Blue Crab sautéed in Lime-Caper Butter

Served over Baby Spinach with Toasted Almonds

14

ENTREES

Stuffed Chicken Breast

*Stuffed with Bayonne Ham, Asparagus and Gruyere
Sun-Dried Tomato Mornay
Buttermilk Mashed Potatoes*

28

Grilled Breast of Duck

*Homemade Apricot Marmalade Marinated Breast
Tart Cherry Sauce
Brown Rice*

29

Grilled Pork Tenderloin

*Caramelized Molasses Onions
Dijon Marsala Cream
Sweet Potato Hash*

27

Grilled Vegan Tempeh Bowl

*Grilled Portobello Mushrooms, Eggplant and
Quinoa in Red Miso Broth*

24

Pan Fried Calves Liver

*Applewood Smoked Bacon and Crispy Onions
Buttermilk Mashed Potatoes*

26

Veal Oscar Jekyll

*Tender Veal Cutlets topped with Blue Crab, Asparagus and Béarnaise
Buttermilk Mashed Potatoes*

30

12 oz. Grilled Angus NY Strip

*Maitre d' Butter, Tobacco Onions
Buttermilk Mashed Potatoes*

30

7oz. Angus Filet Mignon

*Topped with Caramelized Onions and Boursin Cheese
Cabernet Roasted Garlic Sauce
Pommes William*

32

Pistachio Crusted Rack of Lamb

*Tawny Port Sauce
Mustard-Herb Grilled Potatoes*

35

Pecan Smoked Veal Cheeks

*Jus de Viande with Braised Vidalia Onions and Garlic
Roasted Navy Bean and Cauliflower Mash*

29

"Award Winning" Jekyll Shrimp and Grits

*Georgia White Shrimp sautéed with Garlic Butter, Scallions,
Andouille Sausage and Herbs, Finished with Wine and Cream
Logan Turnpike Mill® Stone Ground Cheese Grits*

29

Seared Sea Scallops

*Macadamia and Champagne Cream
Wild Rice with Currants*

30

Fresh Catch

*Your server will describe today's fresh catch
Market Price*