

Sauvignon's

For Starters

Foie Gras with Seared Tuna

Sonoma Valley foie gras,
Seared Ahi tuna,
fig-balsamic reduction

16

Tuna Tartare

Sashimi Yellowfin, scallion,
ginger-soy aoli, grilled baguette,
wasabi garnish

10

Fried Green Tomato

Napoleon

Local green tomatoes, goat cheese,
roasted garlic infused olive oil,
balsamic reduction

9

Charleston Crab Cake

Jumbo lump crab, grilled corn,
lobster cognac cream sauce

12

Baked Brie

Brie cheese, puff pastry,
warm bourbon, apple, pecan chutney

9

Fried Oysters

Flash fried extra select gulf oysters,
spicy vodka cocktail sauce

11

Spicy Crab Fondue

Jumbo lump crab, havarti cheese,
roasted jalapeno, grilled baguette

9

Crispy Calamari

Flash fried calamari,
roasted chili and peach chutney

9

Lobster Mac & Cheese

Fresh Maine lobster, orzo pasta,
creamy mascarpone, basil chiffonade

15

Soup

She Crab Soup

Creamy shellfish bisque,
fresh lump crab meat

8

Soup Du Jour

Chef's seasonal creation
Market

Organic

Greens

Warm Spinach Salad

Baby spinach, diced tomatoes,
warm shallot-bacon vinaigrette,
fried goat cheese medallion

8

Caesar Salad

Crisp romaine, croutons, parmesan,
roasted garlic Caesar dressing

7

Iceberg Wedge

Crisp iceberg wedge, chopped bacon,
diced tomatoes, gorgonzola cheese,
buttermilk dressing

8

The House

Micro field greens, gorgonzola cheese,
candied walnuts, red onion, with a
raspberry walnut vinaigrette

6

Entrees

Shrimp & Grits

Local shrimp, red bell peppers,
scallions, Andouille sausage white
cheddar mornay over stone ground

Adluh grits, topped with
a fried green tomato

19

Grilled Yellowfin Tuna

Blackened Yellowfin sashimi tuna,
Valencia orange-saffron beurre blanc,
blue cheese-roasted corn orzo,
maple glazed baby carrots

26

Seafood Risotto

Fresh lobster, local shrimp and
deepwater scallops with spinach,
bacon and tomatoes in a white truffle
parmesan risotto, topped with

fried gulf oysters

33

Seared Sea Scallops

Pan seared deepwater sea scallops,
Valencia orange-saffron beurre blanc,
white truffle risotto, grilled asparagus

26

Balsamic BBQ Salmon

Grilled fillet of salmon,
balsamic barbecue glaze,
red pepper-pineapple salsa,
white truffle risotto, haricot vertes

23

Bone-in Pork Chop

Grilled center-cut pork chop,
Thai chili-peach barbecue sauce,
mashed potatoes, maple
glazed baby carrots

25

New York Strip

Grilled prime New York strip steak,
gorgonzola parsley mornay,
Vidalia onion rings, mashed potatoes,
haricot vertes

26

Marinated Chicken Breast

Broiled Marinated bone-in chicken
breast, with a roasted red bell pepper
and goat cheese veloute,
house mashed potatoes, haricot vertes

23

Classic Filet Mignon

Grilled tenderloin, white truffle
demi glace, house mashed potatoes,
grilled asparagus

31

Ostrich & Foie Gras

Peppercorn encrusted ostrich loin,
Sonoma foie gras cabernet caramel,
exotic mushroom and
goat cheese risotto, asparagus

31

Executive Chef

Chris Hyler