

Sauvignon's

For Starters

Number One

Sashimi grade tuna, citrus pressed olive oil, cucumber noodles, pickled jalapeno, black lava salt, cilantro

12

Seared Foie Gras

Green peppercorn-sour cherry gastrique, Brie grilled baguette

16

Fried Green Tomato

Fried local tomatoes and goat cheese, tomato-chili aioli

9

Charleston Crab Cake

Jumbo lump crab, truffled corn emulsion, corn succotash

12

Baked Brie

Brie cheese, puff pastry, balsamic strawberry-pecan relish

9

Fried Oyster "BLT"

Flash fried extra select gulf oysters, Spiced tomato glaze, crisp bacon, peppadew aioli

11

Spicy Crab Fondue

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

9

Crispy Calamari

Flash fried calamari and banana peppers, sweet Thai chili sauce

9

Soup

Lobster Bisque

Lobster medallion, Crème fraiche

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

7

The House

Local heirloom greens, creamy basil vinaigrette, ricotta salata, sliced strawberries, crushed pistachios

8

Entrees

Shrimp & Grits

Local shrimp, red bell peppers, chicken sausage, white cheddar mornay Adluh grits, fried green tomato

19

Grilled Tuna

Togarashi spiced tuna, Horseradish citrus quinoa, seaweed salad, broccolini, Wasabi aioli

28

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, lobster succotash, cauliflower puree, truffled corn emulsion

26

Balsamic BBQ Salmon

Grilled fillet of salmon, balsamic barbecue glaze, red pepper-mango salsa, white truffle risotto, broccolini

24

New York Strip

Dry aged New York strip, gorgonzola mornay, herb roasted fingerlings, seasonal vegetables

26

Rack of Lamb

Herb marinated, grilled rack of New Zealand lamb, demi glace, garlic mashed potatoes, broccolini

29

Filet Mignon

Grilled tenderloin, garlic mashed potatoes, grilled asparagus, demi glace and foie gras butter

31

*Executive Chef ~
Blake Faries*

