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www.palmettbluffclub.com

STARTERS

Grouper Daufuskie

black grouper, jumbo lump crab meat, pinot grigio braised shitake mushrooms, mustard au gratin, over split pea risotto 15

Seared Ahi Tuna

napa cabbage slaw, Chinese noodles, sweet Thai chili vinaigrette, wasabi mayo 13

Lobster Cargot

Maine lobster tails baked with shallot, herb, vermouth butter 19

Thai Shrimp

lightly fried shrimp tossed in a creamy sirachi sauce, on a bed of oriental vegetable slaw 13

Shrimp & Grits Martini

sautéed jumbo shrimp with stone ground white grits and tasso gravy 15

A LA CARTE

Beef Tenderloin

5 or 9oz – hand cut certified black angus with demi glaze 28/38

NY Strip Steak

12oz – hand cut certified black angus with a green peppercorn sauce 31

Tuna

7oz Ahi tuna steak grilled or pan seared with a ponzu sauce 17

Chicken

french oven roasted Ashley Farm free range breast with a lemon garlic butter 23

Lobster Tail

butter poached spiny lobster tail served with drawn butter 29

Seafood of the Day

local fresh catch / market price

Kobe Beef Burger

apple smoked bacon, boursin cheese, romaine and vine ripe tomatoes accompanied by steak fries or a side caesar salad 12

SALADS AND SOUPS

Classic Caesar

romaine hearts, parmesan tuile, foccacia croutons, anchovy 11 add chicken 6

Fresh Mozzarella Salad

vine ripe tomatoes, basil pesto and balsamic reduction 14

House Salad

hearts of romaine, cherry tomatoes, red onion, cucumber, olives, parmesan cheese, house dressing 8

Soup du Jour 8

SIDES

(Choice of Two Sides)

Buttermilk Mashed Potatoes

Pernod Creamed Spinach

Braised Collard Greens

Stone Ground White Grits

Housemade Cajun Steak Fries

Vegetable of the Day

Baked Macaroni and Cheese

Split Pea Risotto

✦ Consuming raw or undercooked meats, poultry, shellfish, or eggs increases risk of a food born illness.