



424 Walnut

Soup: Shrimp Bisque 8

Beans & Greens 12 (w/hot sausage 15)
Shrimp Cocktail 16

Stuffed Banana Peppers 15
Steamed Mussels 15

Grilled Spanish Octopus 16
*(Potatoes, banana peppers, shallots, garlic,
plumb tomatoes)*

Arugula Salad 14
*(Beet, Pear, Goat Cheese & candied
pecans)*

Wedge Salad 12
Caesar Salad 10

Entrees

Allen Brothers Prime New York Strip Steak 52

A One Pound Steak, Pan-seared in a cast iron skillet, wild mushrooms and truffle butter

Chicken Penne 25

wild mushrooms, prosciutto, basil, garlic, spinach, roasted tomato cream

Grilled Italian Chicken Breast single 21 duo 26

Sautéed spinach, hot peppers, prosciutto, roasted red peppers, Provolone cheese

Filet Mignon 5 oz. 36 10 oz. 52

mushrooms, roasted garlic truffle butter

Lamb Chops single 26 duo 36

loin cut, chargrilled, olive oil rosemary rub

Grilled Salmon 5 oz. 29 9 oz. 36

sautéed spinach, white balsamic orange glaze

Crab Cakes single 33 duo 45

jumbo lump crabmeat, low country seasonings, oven baked

Stuffed Salmon 38

Chef's jumbo lump crabmeat stuffing, lemon butter, white wine

Grilled Kurobuta Pork Chop 34

Grilled 1 lb. hand-cut rib chop, wild mushroom Dijon cream, scallions

Spots 32

Broiled Anglaise-style

Veal Marsala 35

Pan-seared Veal Medallions, chopped shallots, wild mushrooms, sweet Marsala wine demi-glace

White Seafood Scoglio 48

Imported Pappardelle, jumbo lump crab, sea scallops, shrimp, mussels, clams, evo, garlic

Veal Chop 52

Grilled 1 pound hand-cut rib chop, olive oil, garlic, cracked black pepper, sautéed hot & sweet peppers, julienne prosciutto,

toasted pine nuts OR wild mushrooms and truffle butter

Mahi Mahi & Jumbo Lump 42

A fresh fillet blackened in a cast iron skillet, sautéed baby spinach, Chef's roasted red pepper & tomato cream, jumbo lump crab