Three Course Menu $ 30  One Item per Course

Starters

Lowcountry She Crab Soup Local blue crab and roe with a touch of sherry and cream
Fried Green Tomato Stack Boursin cheese, parmesan cream grits with bacon and tomato coulis
Lowcountry Mussels Applewood smoked bacon, onions, garlic, fresh herbs in a smoked tomato broth
Harvest Salad Arugula blend, feta cheese, mandarin oranges, candied pecan, dried cranberries, red onion, cherry tomatoes tossed in a roasted tomato vinaigrette

Entrées

Chef Curtis Award Winning Shrimp and Grits Shrimp, Applewood smoked bacon, cherry tomatoes, red onions, scallions, cajun seasonings and cream over grits
Caramelized Salmon Pan seared Atlantic salmon coated with light brown sugar served on a bed of a cucumber dill salad and pomegranate drizzle
Caribbean Pasta Chicken, smoked sausage, onions, peppers, parmesan cream sauce served over penne
Peppercorn Crusted Sirloin Steak served with Truffle mashed potatoes and char brussel sprouts leaves

Desserts

Limoncello Crème Brulee Brandy scented berries
Sweet Peach Wellington Bourbon caramel glaze
Ultimate Chocolate Cake Chocolate and raspberry coulis

*Not valid with any other promotional offers Tax, gratuity and beverages not included

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