

# GUEST APPRECIATION MONTH ENJOY 3 COURSES FOR

## FOR A LIMITED TIME ONLY AT MYRTLE BEACH'S PREMIER FINE-DINING RESTAURANT

TUESDAY - SATURDAY 4:30 - 6:30 THROUGH JANUARY (excludes taxes and gratuity)

Select one item in each course:

## STARTER -----

### SHRIMP COCKTAIL

-quartet of tail-on jumbo shrimp, cocktail sauce, fresh lemon

#### **GRILLED OYSTERS**

-four chargrilled blue point oysters, herbed butter, parmesan, fresh lemon

#### **FRENCH ONION SOUP**

-caramelized onions, beef consommé, herbed crouton, gruyère cheese

#### **CAESAR SALAD**

-chopped hearts of romaine, caesar dressing, herbed croutons

#### **COFFEE ENCRUSTED STRIP**

-8oz certified angus prime strip seasoned with house-made coffee rub

#### **BLACKENED SALMON**

-80z patagonian salmon, blackened and seared with sauce bearnaise

#### **FILET MIGNON**

-6oz certified angus prime center cut filet mignon

### **AIRLINE CHICKEN BREAST**

-12oz breast seared with blackberry balsamic sauce



GLAZED HEIRLOOM CARROTS BRUSSELS SPROUTS **MASHED POTATOES** 

**GRILLED ASPARAGUS** 

<b>DESSERT</b>	
----------------	--

CHOCOLATE CAKE	NY CHEESECAKE	
Reservations required. No substitutions. Not available on holidays or in conjunction with other discounts or promotional currencies.		