

# GRAND DINING ROOM DINNER MENU

## APPETIZERS

### Southern Fried Oysters

*Cornmeal Dusted and Fried  
Pickled Onion Tartar Sauce*

10

### Pecan Crusted Sea Scallops

*Mandarin Orange and Bell Pepper Chutney*

12

### Island Crab Cakes

*Lemon-Peach Marmalade*

13

### Coconut Rum Shrimp

*Butterflied Jumbo Georgia White Shrimp  
Dusted in Coconut Tempura and Fried  
Pineapple-Mango Rum Sauce*

12

### Baked Escargot

*Achatina Fulica baked in Madeira Garlic Butter  
Grilled Focaccia*

9

### Confit of Guinea Hen

*With Buttered Brioche, Rosemary-Orange Gelée and Candied Walnuts*

13

## SOUPS AND SALADS

### Roasted Garlic, Tasso Ham and Lobster Chowder

*Cheddar Grit Cake*

8

### Soup du Jour

*Created daily with the finest ingredients available*

7

### House Salad

*Mixed Seasonal Greens, Cherry Tomatoes, Cucumbers, Carrot Swirls*

*Toasted Pecans and Croutons*

*Basil Vinaigrette*

8

### Caesar Salad

*Crisp Romaine, Crumbled Bacon, Herbed Croutons*

*Caesar Dressing and Parmesan Cheese*

9

### Young Spinach Salad

*Young Spinach with Button Mushrooms, Cherry Tomatoes*

*Mandarin Oranges, Sliced Egg and Hearts of Palm*

*Warm Bacon-Orange Dressing*

11

### Mozzarella Pinwheel Salad

*Mozzarella Rolled with Basil, Sundried Tomato Puree and*

*Applewood Bacon. Served over Mixed Greens with Balsamic Vinaigrette*

*Smoked Bell Pepper Coulis and Pumpkin Seeds*

13

### Wilted Seafood Salad

*Bay Scallops, Young Shrimp and Blue Crab sautéed in Lime-Caper Butter*

*Served over Baby Spinach with Toasted Almonds*

14

## ENTREES

### Stuffed Chicken Breast

*Stuffed with Bayonne Ham, Asparagus and Gruyere  
Sun-Dried Tomato Mornay  
Buttermilk Mashed Potatoes*

28

### Grilled Breast of Duck

*Homemade Apricot Marmalade Marinated Breast  
Tart Cherry Sauce  
Brown Rice*

29

### Grilled Pork Tenderloin

*Caramelized Molasses Onions  
Dijon Marsala Cream  
Sweet Potato Hash*

27

### Grilled Vegan Tempeh Bowl

*Grilled Portobello Mushrooms, Eggplant and  
Quinoa in Red Miso Broth*

24

### Pan Fried Calves Liver

*Applewood Smoked Bacon and Crispy Onions  
Buttermilk Mashed Potatoes*

26

### Veal Oscar Jekyll

*Tender Veal Cutlets topped with Blue Crab, Asparagus and Béarnaise  
Buttermilk Mashed Potatoes*

30

**12 oz. Grilled Angus NY Strip**

*Maitre d' Butter, Tobacco Onions  
Buttermilk Mashed Potatoes*

30

**7oz. Angus Filet Mignon**

*Topped with Caramelized Onions and Boursin Cheese  
Cabernet Roasted Garlic Sauce  
Pommes William*

32

**Pistachio Crusted Rack of Lamb**

*Tawny Port Sauce  
Mustard-Herb Grilled Potatoes*

35

**Pecan Smoked Veal Cheeks**

*Jus de Viande with Braised Vidalia Onions and Garlic  
Roasted Navy Bean and Cauliflower Mash*

29

**"Award Winning" Jekyll Shrimp and Grits**

*Georgia White Shrimp sautéed with Garlic Butter, Scallions,  
Andouille Sausage and Herbs, Finished with Wine and Cream  
Logan Turnpike Mill® Stone Ground Cheese Grits*

29

**Seared Sea Scallops**

*Macadamia and Champagne Cream  
Wild Rice with Currants*

30

**Fresh Catch**

*Your server will describe today's fresh catch  
Market Price*