



Starters

Soup Du Jour \$4.95

Our chefs create a bevy of delicious soups: ask your server for today's selection

Warm House Cut Potato Chips \$5.95

Our fresh fried potato chips, topped with Melted Blue Cheese and fresh chives

Wild Mushroom Ravioli \$6.95

Toasted, Sweet Onion Jam, Balsamic Syrup

Wings \$8.95

One Pound of Jumbo Chicken Wings with our Signature Blazin' Bourbon Buffalo Sauce

Crab Cake \$8.95

A Maryland-style jumbo Lump Crab Cake Sautéed to perfection, with Ancho corn relish, and tequila lime crème fraiche

BBQ Chicken Quesadillas \$8.95

Flour tortillas filled with sweet peppers, onions, Pepper Jack cheese, chipotle guacamole and lime sour cream

Chipotle BBQ Grilled Shrimp Quesadilla \$10.95

Flour tortillas filled with sweet peppers, onions, Pepper Jack cheese, and chipotle guacamole and lime sour cream

Salads

Low Country Salad \$ 5.95

Field greens Crumbled cheese tossed with our Karo vinaigrette

Classic Caesar Salad \$5.95

A classic, tender hearts of Romaine lettuce with croutons, and parmesan cheese in a Caesar dressing topped with Crispy Apple wood smoked Bacon

Grilled Chicken Caesar \$ 9.95

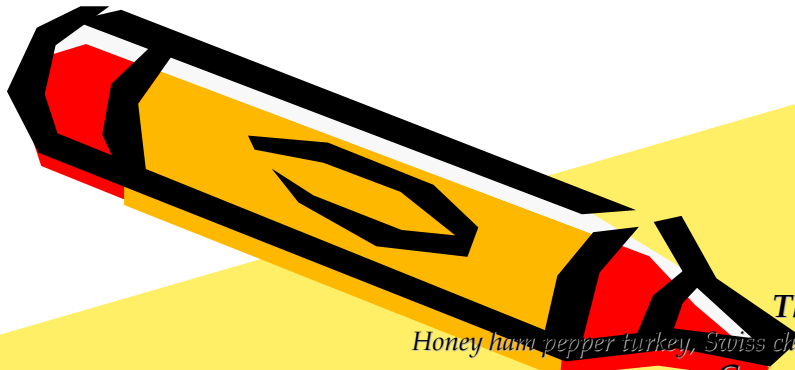
Our Caesar salad topped with tender grilled breast of chicken and accented with peppered goat cheese and sliced roman tomatoes

Seafood Chef's Salad \$11.95

Blackened Salmon, Tuna Salad, Bay Shrimp on a bed of field Greens in a Tortilla Bowl served with our House made Cabernet-Herb Vinaigrette

Southern Fried Chicken Salad \$9.95

Our pecan chicken breaded golden brown on a bed of field greens tossed with karo vinaigrette with Vidalia onions, fresh peach slices, cucumber slices and tomatoes in a crisp tortilla bowl pasta.



Sandwiches

The Tower Club \$8.25

Honey ham pepper turkey, Swiss cheese paired with apple wood bacon on toasted Fococcia bread

Gourmet Grilled Cheese \$7.25

Fontina, Artisan Cheddar, Smoked Gouda, grilled tomatoes and apple wood bacon grilled to perfection on Marble Rye Bread.

Tuna Melt \$7.50

Southern Style Albacore Tuna Salad grilled on Marbled Rye, smothered with Fontina & Provolone Cheeses

Grilled Portabella Sandwich \$7.95

Marinated grilled Portabella Mushroom topped with fried green Tomatoes, fresh Buffalo Mozzarella and spicy arugula tossed in Karo Syrup Vinaigrette with a saffron honey aioli.

Served on a grilled Chiabatta roll

Molasses Chicken Wrap \$8.25

Breast of chicken with our signature Molasses marinade topped with Fontina cheese, apple wood bacon and field greens with saffron honey aioli on a Garlic Herb Wrap.

Philly Cheese Steak \$8.95

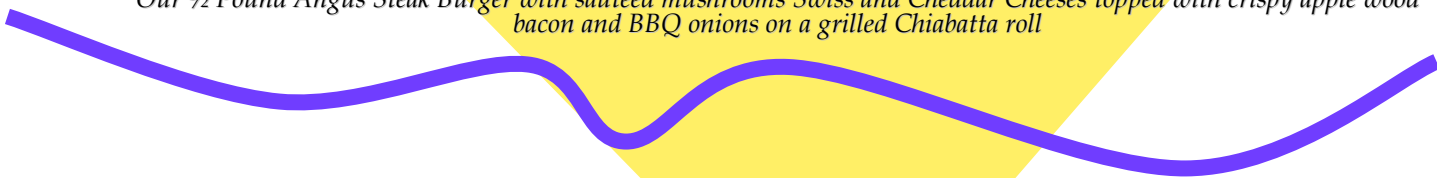
Tender USDA shaved Rib eye, grilled to perfection with onion, sweet peppers, mushrooms topped off with mozzarella cheese on a toasted baguette.

The Steak Burger \$8.95

*Our signature "Black and Bleu" ½ Pound Angus Steak burger.
Melted Bleu cheese and Balsamic Onions served on a grilled Chiabatta roll*

Mushroom Bacon Burger \$8.95

Our ½ Pound Angus Steak Burger with sautéed mushrooms Swiss and Cheddar Cheeses topped with crispy apple wood bacon and BBQ onions on a grilled Chiabatta roll





Pastas

Ravioli Marinara \$13.95

A duo Of Wild Mushroom and Goat Cheese Raviolis In a tomato basil sauce with a taste of Marsala wine Served on top of a bed of sautéed spaghetti vegetables

Pasta and Cheese \$ 14.95

Our Chef's rendition of an American Classic: Penne Rigatta, Tasso Ham, Crimini Mushrooms in an artisan cheddar & port wine sauce

Pasta Jambalaya 17.95

Jumbo Shrimp, Diver Scallops, Back fin Crabmeat and Tasso Ham sautéed to perfection in a creamy and Spicy sundried Pesto Crème, Tossed with fresh penne rigatta

Entrees

Salmon Potato Cakes \$15.95

Poached Salmon Cakes Breaded with shredded potatoes Pan fried Crispy, Served on a Dijon Spinach Béchamel and veg du jour

Gingersnap Chicken 16.95

Breast of chicken stuffed with apple , vegetables and herbs topped with spicy gingersnap gravy. Served with roasted garlic chive mashed potatoes and vegetable Du Jour.

Char Grilled Molasses Glazed White Marble Farms Pork Chop \$18.95

with Mashed Sweet Potatoes and Black-eyed Pea relish and vegetable Du Jour.

Diver Scallops \$20.95

Cajun Large Diver Scallops, Cajun pan seared arranged on Crispy Fried Green Tomatoes and Fresh Buffalo Mozzarella, with a Raspberry pesto

Grilled Atlantic salmon \$17.95

Atlantic Salmon lightly Seasoned & Glazed with a bourbon Maple Glaze, Grilled to perfection. Served on a Sweet Potato Hash, accompanied with a Black-eyed Pea relish. and vegetable du jour

The Tenderloin \$ 18.95

8oz USDA choice sirloin tenderloin, center cut Steak Grilled to order, with an intense Creamed Pepper sauce Served with roasted garlic chive mashed potatoes and vegetable Du Jour.

Grilled NY Strip \$22.95

A USDA choice NY Strip Steak grilled to your specification with roasted garlic chive mashed potatoes Mushroom demi-reduction, Tabasco onions and vegetable du jour

