

Robber's Row Grille

Starters

Buttermilk Fried Calamari \$9
Fried Banana Peppers, Honey Jalapeno Aioli

Carolina Shrimp Dip \$9
Tortilla Chips

Fried Green Tomatoes \$7
Green Tomatoes, Breaded and Fried,
Green Tomato Salsa, Jack Cheese
& Chipotle Ranch

Pimento Cheese Dip \$8
Pita Chips

Soups

She Crab \$7

Rich and Creamy Laced with Sherry

Gazpacho \$6

Chilled Chopped Garden Vegetables
In a Tomato Broth, Topped with Croutons & Sour Cream

Soup du Jour \$6

From the Garden

Strawberry, Almond, Goat Cheese Salad \$9
Tossed with Cucumbers, Maple Raspberry Vinaigrette

Caesar Salad \$8

Sliced Radishes, Parmesan, Croutons Tossed in our House Made Anchovy Based Caesar Dressing

House Salad \$7

Spring Mix, Carrots, Cucumbers, Red Onions, Tomatoes, Shredded Cheese

Entrees

Crunchy Quinoa Salad with Grilled Shrimp \$17

Radishes, Asparagus, Fresh Mint, Haricot Verts, Tomatoes, Sunflower Seeds, Lemon Vinaigrette

Sesame Almond Encrusted Grouper \$35.95

Sautéed and Served with Peanut Sauce & Jasmine Rice

Pan Seared Bourbon Glazed Filet Medallions \$38

Buttermilk Mashed Potatoes & Chef's Selection of Fresh Vegetables

Crab Stuffed Flounder \$26.95

Lemon, Tarragon Butter, Buttermilk Mashed Potatoes & Chef's Selection of Fresh Vegetables

Veal Marsala \$24

Artichokes, Sundried Tomatoes, Creamy Marsala Sauce over Fettuccine

Grilled 14oz. Ribeye \$38

Chimichurri Sauce & Avocado, Buttermilk Mashed Potatoes & Chef's Selection of Fresh Vegetables

Asparagus & Mozzarella Stuffed Chicken Breast \$22

Parmesan Encrusted, Buttermilk Mashed Potatoes Topped with White Wine Lemon Butter

Dessert

Grand Marnier Crème Brûlée \$6

Chef's Cheesecake \$6

Key Lime Pie \$6

Warm Skillet Chocolate Chip Cookie Ala Mode 7

Chocolate Torte with Fresh Raspberries & Raspberry Sauce \$8.50

Executive Chef Eric Seaglund