

DINNER

SOUPS

Baked Vidalia Onion Soup Sourdough Crouton, Wisconsin Carr Valley Gruyere Cheese	7
Louisiana Seafood Gumbo Andouille Sausage, Rice, New Orleans Spices	7

SALADS

Seasonal Fresh Greens Salad Cucumber, Tomato, Focaccia Crouton, Orange-Ginger Vinaigrette	7
Baby Spinach Salad Nueske's Bacon Vinaigrette, Sugared Pecans, Blue Cheese Crumble	8
Pan Seared Woodland Mushroom Salad with Garlic-Shallot Vinaigrette	8
Trio Taste of Greens Baby Heart of Romaine Salad Fennel and Sun-dried Cherry Salad Watercress and Bleu Cheese Salad Broken Red Wine and Apple Vinaigrette	10

APPETIZERS

PRIME MERIDIAN SAMPLER

Crab Cake with Rosemary Infused Peach Chutney, Bronzed Sea Scallop, Fried Green Tomato with Buttermilk Bleu Cheese, Tomato Chow Chow, Baby Spinach Salad	17
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Bronzed Sea Scallops Heirloom Tomato, Garlic Chutney, Basil Oil Drizzle	11
Lump Crab Cakes Rosemary Infused Peach Chutney, Hot Pepper Drizzle	11
Southern Shrimp and Wild Mushroom Grits Lobster Cream Sauce	10
Fried Green Tomatoes Buttermilk Bleu Cheese, Tomato Chow Chow	7
Ahi Tuna Tartare Asian Sweet Chili, Avocado, Cucumber, Focaccia Cracker	10

ENTRÉES

PRIME MERIDIAN COLLECTION

Your Choice of:

Prime Black Angus Tenderloin or Herb Seared Chicken with Merlot White Truffle
Oil Reduction Accompanied with Shrimp, Scallop and Salmon Casserole
Duchesse Potato, Fresh Sautéed Asparagus and Baby Carrots

Black Angus Tenderloin	34
Herb Roasted Chicken	30

Grilled Black Angus Tenderloin

Cottage Fried Potatoes, Portabella Mushroom and Merlot White Truffle
Oil Reduction 34

16 oz. Flame Grilled Cowboy-cut Black Angus Ribeye

Roasted Garlic Demi and Smoked Cheddar Mashed Potato 33

Char Grilled Dry-aged Sirloin Strip

Caramelized Onion, Roasted Mushroom and Tomato, Watercress
and Bleu Cheese, Red Wine Reduction 30

Roasted Ashley Farms Chicken

Lightly Fried Rosemary Baby Potato, Lemon-Thyme au Jus 24

Chorizo Stuffed Pork Tenderloin

Cinnamon Scented Mashed Sweet Potato, Red Wine Steeped
Apple, Kentucky Bourbon Sauce 24

Crab Crusted Halibut Filet

Roasted Tube Potatoes with Seared Spinach, Lemon Grass Beurre Blanc 30

Roasted Salmon Filet

Purple Fingerling Mashed Potato, Scorched Baby Spinach,
Fennel Martini Rossi Broth 25

Seared Valley Duck Breast

Georgia Pecan Rice Pilaf and Mango, Red Raspberry Glaze 27

Grilled Double-Cut Lamb Chops

Asiago Cheese Gratin Potato with Buttered Broccolini,
Garlic-Spearmint Jus 32

Wild Mushroom Cous-Cous Purse

Julienne of Garden Vegetables, Tomato and Basil Oil Drizzle 19

DESSERT

Sinless Indulgences	4
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Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

There will be a 20% gratuity added to parties of 6 or more

Summer-Fall Menu