

**Litchfield Plantation
Carriage House Club
Sample Menu**

Appetizers

Escargot Bourguignon 6 Snails baked in Garlic Butter, served in the Shell ...\$8.50

Pan Seared Foie Gras with Sweet Potato Hash and Brandy Cream Sauce...\$13.00

Chilled Colossal Shrimp served in a Martini Glass with a Citrus Bloody Mary Sauce ...\$12.50

Seared Sea Scallops with Parsnip Purée and Shellfish Cream ...\$11.90

Chef's Signature Dish: Thai Frog Legs sautéed with Panang Curry and Ginger served with Green Onions, Red Bell Peppers and Water Chestnuts with crispy Soba Noodles ...\$8.50

Smoked Salmon w/ Avocado Mousse and Toasted Pumpernickel Points,
served w/ Chive Crème Fraîche ...\$9.00

Baked Mozzarella in Phyllo with fresh Basil, baked golden brown, served with fresh Tomato Salad ... \$9.75

Soups and Salads

Chef's Signature Dish:

Carolina She Crab Soup - Best on the Strand
Served with Sherry Essence and Lump Crab Meat ... \$7.50

Classic French Onion Soup baked in a stoneware crock with toasted Croutons,
gratinéed with Swiss Cheese until bubbly & golden...\$7.25

Plantation Greens with Pecan-crusting Goat Cheese, topped with Raspberry Vinaigrette ... \$7.50

Traditional Caesar Salad, tossed with aged Parmesan,
freshly baked Garlic Croutons and our homemade Dressing...\$8.50

Main Course Selections

CARRIAGE HOUSE GROUPER -*Specialty of the House*
Fresh filet of Local Grouper, lightly floured and sautéed,
served over a Sauce Beurre Blanc with a Zest of Lemon ...\$26.75

Pecan-crusting FLOUNDER FILET with Champagne Cream Sauce ...\$27.75

SHRIMP AND CREAMY GRITS with Country Ham, Tomatoes, Peppers,
Julienne Carrots and fresh Snap Peas ...\$25.95

SHRIMP AND SCALLOPS w/ a Ribbon of Angel Hair Pasta,
served with Champagne Beurre Blanc ...\$25.95

CRISPY CRAB CAKES with a sweet Corn Sauce, topped with Tabasco Onion Rings ...\$24.75

CHICKEN PICCATA with Herb roasted Fingerling Potatoes,
fresh Vegetables and Lemon Caper Cream ...\$24.50

Chef's Signature Dish:

Goat Cheese and Dijon Crusted RACK OF LAMB
served with Rosemary Lamb Jus ...\$29.75

Black Angus TWIN BEEF FILETS layered with sautéed Wild Mushrooms,
Herb Boursin Mashed Potatoes, Cognac Cream Sauce and Seasonal Vegetables ...\$29.50

Seared crispy DUCK BREAST served with Rice Pilaf and Raspberry Gastric ...\$24.95

DUO SAMPLER - Grilled Petite Filet of Beef and Crab Cake with Chef's Sauces ...\$29.95

All entrées are served with a House Salad and Chef's selection of Seasonal Starch and Vegetables.

Please alert our Maitre d' to any special dietary requirements or food allergies you may have. Thank you.
A corkage fee of \$15.00 per bottle will be charged for any wine or champagne brought into the restaurant.

There is a \$5.00 charge for split or shared plates.

If you wish to bring your own cake/dessert, our cake service fee is \$2.50 per person.

Gratuity and tax not included. 20% gratuity added to parties of 6 or more. We accept all major credit cards or personal check.