

D I N N E R

Starters

FRIED GREEN TOMATOES 8

Served with Mardi Gras mustard.

PLANTATION CAPRESE PLATE 9

Fresh mozzarella, heirloom tomatoes, prosciutto, balsamic glaze and fresh basil.

BLUE CRAB BALLS 11

Served with smoked peach aioli.

CHEF'S SOUP DU JOUR CUP 3 | BOWL 4

HAND BATTERED CALAMARI 11

Roasted red pepper cocktail sauce, marinara and banana peppers.

SOUTHERN HILLS MAC AND CHEESE 8

Penne pasta, three cheese sauce, chorizo sausage, tangy peppers and buttery cracker topping.

Lighter Fare

AHI TUNA TACOS 11

Seared ahi tuna, wakami slaw, English cucumbers, sriracha mayo and sesame in crispy flour tortillas.

CHICKEN L'ORANGE 10

Citrus grilled chicken breast glazed with Gran Marnier over soba noodle stir fry.

BLACK N BLUE SALAD 13

Field greens, heirloom tomatoes, onions, blue cheese crumbles, English cucumbers and boiled eggs topped with Cajun baby beef tenderloin.

PAN SEARED SEA SCALLOPS 19

Seared diver scallops, quinoa sautee and heirloom tomato jam.

Entrées

ENTRÉES SERVED WITH WARM ROLLS
AND SMALL HOUSE SALAD

SOUTHERN COMFORTS

MOMMA'S MEATLOAF 15

Tender beef meatloaf, mashed potatoes, brown gravy, and daily vegetable.

YANKEE POT ROAST 15

Tender slow cooked beef pot roast with mashed potatoes, gravy, and the daily vegetable.

MEATBALLS MARINARA 15

Beef and pork meatballs with house-made marinara over spaghetti. Served with garlic bread.

CHICKEN N DUMPLINGS 15

Hearty chicken stew with house-made slippery dumplings.

PLANTATION SPECIALTIES

GRILLED BEEF SHORT RIBS 21

Slow grilled boneless beef short ribs with a house-made chimichurri, served with coconut rice and the daily vegetable.

SALMON DIJON 23

Baked Atlantic salmon topped with farmhouse mustard, served with rice pilaf, green onion veloute and the daily vegetable.

PORK OSSO BUCO 22

Braised pork shank with a rich tomato gravy, served with a parsnip potato puree.

SHRIMP AND SCALLOP SCAMPI 25

Jumbo sea scallops and gulf shrimp with tomato and asparagus in a lemony garlic butter sauce over spaghetti.

Southern Hills

PLANTATION CLUB