

S U P P E R

S T A R T E R S

- |   |  |
|---|--|
| <p>FRENCH QUARTER ONION SOUP   7<br/>GF*   Caramelized Vidalia onions, and melted cheese</p> <p>CHEF'S SHE CRAB SOUP   7<br/>Lump crab, cream, tobiko caviar and sherry wine</p> <p>SOUTHERN CHARCUTERIE   14<br/>Assorted cheese, cured meats, crostini,<br/>dried fruits and olives</p> <p>SHRIMP AVOCADO STACK   12<br/>GF   Jumbo shrimp gently poached in tasty sauces and<br/>Florida citrus, stacked with fresh avocado, lime spiked<br/>cocktail sauce and Chef's micro greens</p> <p>STEAK TARTAR   12<br/>GF*   Served with garlic toast, lemon crème fraîche<br/>and romesco purée</p> | <p>DIP DUO   8<br/>GF   Craft beer cheese and house-made guacamole<br/>served with house-made chips</p> <p>CRISPY CALAMARI   13<br/>Fried with a light tempura flour, pickled peppers and<br/>shaved scallion, served with a southern remoulade sauce</p> <p>CRISPY MOZZARELLA   8<br/>Fried mozzarella cheese, served with a grilled tomato<br/>and port wine ragù</p> <p>CHICKEN ANDOUILLE FLATBREAD   12<br/>Grilled chicken, smoked andouille sausage, mango salsa,<br/>fresh cilantro, aged cheddar and manchego cheese</p> |
|---|--|

G R E E N S

- |  |   |
|--|---|
| <p>CLASSIC CAESAR SALAD 5   8<br/>GF*   Romaine hearts, grated aged manchego cheese<br/>and cornbread croutons with a creamy<br/>house-made Caesar dressing</p> <p>GRILLED CHICKEN COBB   12<br/>GF*   Romaine lettuce, grilled chicken, cherry tomatoes,<br/>sweet Vidalia onion, green beans, smoked bacon,<br/>hard-boiled egg, avocado and blue cheese crumbles<br/>with a roasted shallot vinaigrette</p> | <p>PLANTATION CLUB SALAD 6   9<br/>GF*   Lettuce, cherry tomatoes, carrots, celery,<br/>sweet pickled Vidalia onion and cornbread croutons,<br/>served with choice of dressing</p> <p>STEAK 'N WEDGE   18<br/>GF*   Marinated grilled flat iron steak, heart of romaine<br/>wedge, smoked bacon, tomato, crispy beer-battered<br/>onion rings, blue cheese crumbles with<br/>blue cheese dressing</p> |
|--|---|

*Add marinated grilled chicken - \$5 | Add shrimp or flat iron steak - \$6*

D R E S S I N G S

Balsamic Vinaigrette | Blue Cheese | Raspberry Vinaigrette | Ranch | Roasted Shallot Vinaigrette  
Smokey Honey Mustard | Thousand Island

E N T R É E S

*Served with side house salad*

- |  |  |
|--|--|
| <p>BONE-IN RIBEYE   43<br/>16 oz. ribeye perfectly seasoned and grilled to<br/>temperature, served with chorizo cheddar potato gratin,<br/>guajillo roasted garlic butter and house-made demi-glace</p> <p>ESPRESSO COFFEE RUBBED NY STRIP   32<br/>GF*   12 oz. strip pan-roasted and topped with flamed<br/>cognac sauce, pearl onions and wild mushrooms, served<br/>with house-made cream cheese and chive mashed potatoes</p> <p>BONE-IN PRIME PORK   23<br/>Hand-cut and pan-roasted, served with cornbread purée<br/>and red pepper romesco</p> <p>RANCHERS' FILET MIGNON 32   42<br/>GF*   6 or 8 oz. filet, char-grilled to temperature, served<br/>with house-made cream cheese and chive mashed potatoes,<br/>crispy tobacco onions and a robust demi-glace</p> <p>DEEP SOUTH CHICKEN STACK   16<br/>GF*   Marinated fire grilled chicken breast, served with a<br/>fried green tomato, red cabbage slaw, pickled Vidalia<br/>onion with a raspberry bourbon marmalade<br/>and griddled cornbread</p> | <p>BUTTERMILK FRIED CHICKEN   18<br/>Roasted poblano stone-ground grits, sweet corn maque<br/>choux, bacon tasso tomato jam and shaved scallions</p> <p>CORNFLAKE CRUSTED CATFISH   17<br/>GF   Pan-fried and served with pecan rice, beer braised<br/>southern greens, smoked bacon and Florida Cracker<br/>hot sauce butter</p> <p>SHRIMP &amp; GRITS   18<br/>GF*   Gulf shrimp, smoked andouille sausage and cheddar<br/>poblano stone-ground grits with lemon beurre blanc, shaved<br/>tobacco onions, zesty peppadew purée and chives</p> <p>TRUE BLACK GROUPER   35<br/>GF   Pan-roasted skin-on black grouper, topped with<br/>sautéed shiitake mushrooms, fire roasted tomatoes,<br/>shaved scallions and sweet lump crab with a<br/>passion fruit citrus butter</p> <p>CRAB CAKE &amp;<br/>FRIED GREEN TOMATO STACK   21<br/>House-made crab cake with a crispy potato chip crust and<br/>creamy four cheese filling, topped with red pepper romesco<br/>sauce and crème fraîche, served over a fried green tomato</p> |
|--|--|

H E A L T H Y F A R E

- |  |  |
|--|--|
| <p>BLACK BEAN CAKE   18<br/>V   Pan-roasted black bean cake with garlic tostone,<br/>grilled pineapple salsa, avocado cilantro crème and<br/>zesty peppadew purée</p> <p>ROASTED SEASONAL VEGETABLES   12<br/>V   GF* Roasted broccolini, fire grilled asparagus,<br/>pecan rice, fried green tomato, red pepper romesco<br/>sauce and cornbread</p> | <p>FIOCCHI DUET   21<br/>V   Pear and cheese pasta paired with truffle and cheese<br/>pasta, topped with manchego cream, toasted garlic,<br/>organic olive oil and Chef's micro greens</p> |
|--|--|

S I D E S

Pecan Rice | Fire Grilled Asparagus | Fried Green Tomato | Roasted Broccolini  
House-Made Cream Cheese & Chive Mashed Potatoes | Stone-Ground Grits | Southern Cornbread  
Chorizo Cheddar Potato Gratin | Beer Braised Southern Greens with Bacon

*Southern Hills*  
PLANTATION CLUB

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.