

## Appetizers

### **Petite Crab Cakes**

Two small lump crab cakes on a bed of spring greens. Served with Cajun remoulade.  
*twelve dollars*

### **Spinach Artichoke Triangle**

Spinach, artichokes wrapped in phyllo dough. Served with Mornay sauce.  
*eight dollars*

### **Piroshkis**

Two light and flaky puff pastries filled with spicy ground beef and sausage and then baked. Served with roasted red pepper coulis.  
*eight dollars*

### **Pecan Baked Brie**

Mild French brie sprinkled with pecans and baked until it's warm and creamy.  
Drizzled with raspberry coulis and served with crackers.  
*nine dollars*

### **Cannelloni**

Traditional rolled pasta stuffed with seasoned beef and pork, finished with a cream pomodoro sauce topped with provolone cheese and baked.  
*nine dollars*

### **Shrimp Scampi**

Lightly seasoned, pan seared shrimp with roma tomatoes, garlic and scallions in a white wine butter sauce. Served with angel hair pasta.  
*eleven dollars*

## Soup & Salads

### **Soup of the Day**

An ever-changing selection of wholesome soups made fresh daily in our kitchen.  
Ask your server for today's selection.  
cup: *four dollars*                      bowl: *seven dollars*

### **Spring Greens Salad**

Mixed baby greens with dried cranberries and pecans.  
Served with your choice of our house made bleu cheese or vinaigrette dressing.  
*six dollars*

### **Caesar Salad**

Fresh romaine lettuce with our own house made Caesar dressing, homemade croutons, Kalamata olives and fresh Parmigiano cheese.  
*seven dollars*  
with chicken breast: *add six dollars*                      with shrimp: *add seven dollars*  
with salmon: *add nine dollars*

\* *Coffee, Hot Tea, Unsweetened Ice Tea or Soda: three dollars* \*

\* *Dinner sharing charge: ten dollars* \*

# Entrees

## **Eggplant Parmesan**

Fresh eggplant breaded and baked and served over a pomodoro basil sauce and topped with parmigiano cheese. Served with pesto cream angel hair pasta  
*sixteen dollars*

## **Grilled Stuffed Portobello**

Large Portobello mushroom baked with spinach, bell pepper, red onion stuffing topped with parmigiano cheese. Served with curry-sherry cream sauce and chef's rice of the day.  
*seventeen dollars*

## **Chicken Marsala**

Thinly sliced chicken breast sautéed with mushrooms and Marsala wine.  
*eighteen dollars*

## **Beef Tenderloin Filet**

Hand trimmed, pan seared filet of beef cooked to your preference.  
Served with your choice of brandied peppercorn or red wine shallot sauce.  
5oz portion: *twenty dollars*    8oz portion: *twenty-nine dollars*

## **Lamb Rack**

A full rack of our signature garlic and Dijon-herb crusted full lamb. Served with a red wine shallot sauce.  
*thirty dollars*

## **Pork Scallopini**

Thinly sliced tenderloin of pork lightly breaded with herbs and seared.  
Served with mushroom Marsala cream sauce.  
*twenty two dollars*

## **Old Stone Inn Crabcakes**

Two large lump crab cakes lightly seasoned and sautéed. Served with Cajun remoulade.  
*twenty six dollars*

## **Blackened Salmon**

Fresh Alaskan salmon lightly blackened and seared. Served with a feta and seasonal tomato bruschetta.  
*twenty two dollars*

## **Trout Almondine**

Butterflied boneless Carolina trout hand breaded with toasted almonds and seared to a golden brown. Served with warm blueberry compote.  
*twenty four dollars*

## **Low Country Goat Cheese Shrimp and Grits**

Stone ground grits with goat cheese, Creole shrimp and roasted red pepper sauce garnished with basil.  
Our chef's special recipe!  
*twenty four dollars*

## **Angel Hair Pasta Primavera**

Baby spinach, fresh tomatoes and red peppers with vodka cream pomodoro sauce.  
Served with parmigiano cheese over angel hair pasta.  
*thirteen dollars*

with grilled chicken breast: *add six dollars*

with shrimp: *add seven dollars*

with Italian sausage: *add six dollars*

\* *All entrees served with our Chef's vegetables of the day. Ask your server for today's offerings. \**

\* *An automatic 18% gratuity will be added to parties of six or more \**