

# Palmetto Grill

Executive Chef: Curtis McKenney

## APPETIZERS

- CRISPY CRAB RANGOON** 14  
House made crab Rangoon served with sweet Thai chili glaze
- PEPPER BACON DUCK POPPERS** 15  
Duck confit, pickled jalapeno, charred scallion cream cheese, soy-citrus aioli
- NASHVILLE HOT CHICKEN SLIDERS** 15  
Duo of Nashville hot seasoned southern fried chicken on honey butter biscuits with dill pickles
- FRIED GREEN TOMATOES** 12  
Curried peach preserves, whipped feta
- CRISPY CHICKEN WINGS** 15  
Carolina Gold BBQ, Lemon Pepper, Dry Rub, Buffalo, Memphis BBQ, Teriyaki. Celery and blue cheese

## SOUP & SALAD

- HOUSE MADE SOUPS** 8/12  
New England Clam Chowder  
Tomato And Crab Gazpacho
- CLASSIC CAESAR SALAD** 9/14  
Garlic croutons, aged parmesan, black peppercorn, creamy Caesar dressing
- DILLY CUCUMBER TOMATO** <sup>GF</sup> 14  
Baby arugula, crumbled feta, garlic cider vinaigrette
- PANCETTA CAPRESE** 14  
Summer tomatoes, pancetta, balsamic vinegar, toasted herb focaccia
- BLUEBERRY & PICKLED PEACH** <sup>GF</sup> 14  
Mixed greens, crumbled goat cheese, blueberries, pickled peach vinaigrette
- STRAWBERRY FIELDS SALAD** <sup>GF</sup> 15  
Baby spinach, candied pistachios, fresh strawberries, 18 year balsamic vinaigrette
- ADD A PROTEIN TO YOUR SALAD\***  
Grilled Chicken 8 / Grilled Shrimp 9  
Seared Salmon 10

## SANDWICHES

- ULTIMATE TUNA MELT** 14  
Tuna salad, Fontina cheese, sliced tomato, served on toasted sourdough
- LONGEST DRIVE STEAK SANDWICH\*** 16  
Pecan smoked flank steak, Boursin cheese, roasted peppers, grilled onion, chipotle aioli, artisan roll
- BUFFALO CHICKEN WRAP** 15  
Crispy fried chicken tossed in Buffalo sauce, house ranch, romaine lettuce, sliced tomato, blue cheese
- "MADE THE CUT" REUBEN** 15  
Prime corned beef, 1000 Island dressing, sauerkraut, Swiss cheese, rye
- GRILLED FOUR CHEESE PANINI** 14  
Fontina, Gruyere, shredded cheddar, Brie, horseradish cream
- CLUBHOUSE SANDWICH** 14  
Classic triple decker turkey sandwich, lettuce, tomato, bacon, mayo
- COOSAW BURGER\*** 16  
LTO, choice of cheese, Comeback sauce, brioche bun
- FIVE-YEAR GOUDA BURGER\*** 17  
Southern cole slaw, B&B pickles, BBQ aioli, brioche bun
- FIRECRACKER SHRIMP TACOS** 15  
Quinoa crusted shrimp, Napa cabbage, pickled radish & cilantro with flour tortillas, spicy chili sauce
- EAST COAST FISH & CHIP PLATE** 19  
Lightly fried cod, crispy fries, malt vinegar, tarragon aioli

## AVAILABLE SIDES

- FRENCH FRIES, TATOR TOTS  
SWEET POTATO FRIES, FRESH FRUIT  
PASTA SALAD, SIDE SALAD, CHIPS**

(\*) Consuming raw or undercooked food may be hazardous to your health. Please inform your server of any allergies in your party. Taxes and 20% gratuity added to final bill.