

NANCEMEDE PLANTATION

ROOM DINNER

SOUP & SALADS

**JUMBO LUMP
CRAB AND CORN
CHOWDER 7**

**CAESAR SALAD 8
OR
ARTISAN GREENS 10**

FRIED MANCHEGO 10
atop Artisan Greens with
a Almond Romesco Sauce

*House Salad included with
Main Course
Substitute Caesar Salad 3 or Soup for an Additional 4*

ENTICERS

INTERNATIONAL CHEESES AND CHARCUTERIE BOARD

\$25

SPINACH & MITI BLEU SALAD

Garden Fresh Baby Spinach, with
Spanish Miti Bleu Cheese,
Trumpet Mushrooms, Grape
Tomatoes, Sliced Avocado, Toasted
Pistachio Nuts & Crispy Fried
Shallots ... \$12

~ Sherry Vinaigrette "Recommended Dressing"-
~

THE TRIO

A Cultivating Culinary Trio of
Surf, Turf & Surf, Maryland Style
Crab Cake, Grilled Angus Sirloin,
Seared U- 10 Scallop Surmounted
with a lemon Hollandaise
accompanied with a Herb Micro
Green Salad ... \$18

HAWAIIAN YELLOW FIN TUNA

Accompanied with Sriracha Aioli Wakame Seaweed Ginger Salad Paired with
Sushi Rice Maui Sweet & Sour Soy Glaze ... \$15

SMALL PLATE

THE UNPRECEDENTED LOBSTER THERMIDOR

Lobster Claw & Tail Meat
Partnered with a Classic Bechamel,
White Wine, Shallots, Freshly
Chopped Tarragon & Chives,
Served with Sautéed Spinach and a
Permesan Risotto ... \$15

Gf THE COSMOPOLITAN GULF SHRIMP & GRIT CAKE

Seared Gulf Shrimp, Prepared with
a Pancetta Shallot Jam
Accompanied with A Stone Mill
Grit Cake ... \$20

Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

■ ■ MAINS ■ ■

VERONA VEAL MARSALA

Pan Seared Pounded Veal Cutlets,
Prepared with Sautéed Button
Mushrooms, Heirloom Tomatoes &
Asparagus Partnered with Duchess
Potatoes with a Classic Marsala
Demi Reduction ... \$28

IMMACULATELY PAN SEARED U-10 SCALLOPS

Escorted with Butternut Squash
White Truffle Honey Puree
Accompanied with a Snow Pea
Mélange Surmounted with a Peach
Bacon Onion Jam Ensemble ... \$26

"A LA NICOISE" CHILEAN SEA BASS

With Lobster Risotto, Sautéed Artichoke & Cherry tomato Olive, Beans,
Anchovies, Almond Romesco ... \$32

DUCK GOULASH

Gregariously Grilled Duck Breast ventured with a Classic Mire Poix,
Tarragon, Tomatoes, Mushrooms Black Olives & Merlot Wine Accompanied
with Herb Risotto ... \$23

MAINS

BRAISED NEW ZEALAND LAMB SHANKS

Arduously Braised with a Mirepoix
& Autumn Herbs Complimented
with Russet Potatoes & Grilled Al
Dente' Asparagus ... \$30

THE VEGAN VOLUTION

A litany Of Copious Fresh Organic
Sautéed Seasonal Vegetables,
Served Al Dente, Cooked in Extra
Virgin Olive Oil with Himalayan
Pink Salt ... \$15

*Additional add on**

Grilled Chicken Breast -\$5 Seared Scottish Salmon -\$15 Sautéed Gulf Shrimp- \$8

CHAR- GRILLED FILET MIGNON

Crowned with Black Truffles, Ushered with Sautéed Shallots & Asparagus,
Duchess Potato & Palatable Heirloom Tomato Jam ... \$23

~ 32-6oz 36-8oz ~

DESSERTS

HOUSE-MADE BREADPUDDING

~ Vanilla Bean Ice Cream ~

PUMPKIN CHEESE CAKE

KEY LIME PIE
Caramel Sauce,
Strawberry

CHOCOLATE MOUSSE

*Please be sure to confirm with your server(s)
about any food allergies since sometimes ingredients are not always listed on the menu*

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