

Dataw Island Club Dinner Menu

Homemade Soups

Lobster Bisque

Cup \$4.95 Bowl \$5.95

Soup Du Jour

Dataw Island Club's Daily Creation

Cup \$4.50 Bowl \$4.95

House Wines

\$5.00

White

Sycamore Lane Chardonnay

Sycamore Lane Pinot Grigio

Rayun Sauvignon Blanc

Beringer White Zinfandel

Red

Canyon Road Cabernet

Sauvignon

Tisdale Shiraz

Blackstone Merlot

Camelot Pinot Noir

By the Glass

White

A by Acacia Chardonnay \$8.00

Marco Polo Pinot Grigio \$6.00

Sterling Sauvignon Blanc \$7.00

Dr. Loosen Riesling \$8.00

Red

The Crusher Cabernet Sauvignon

\$7.25

William Hill Cabernet Sauvignon

\$7.00

Thomas Henry Merlot \$6.75

Maibe Malbec \$7.50

Sean Minor AB Pinot Noir \$8.50

Thomas Henry Zinfandel \$6.75

We use only the freshest local and premium products available. Much of our seafood is harvested from local waters. Produce, when available, is acquired from Beaufort County Growers. Chef Joe also uses fresh herbs from the Dataw Island garden in some of the menu items.

Starters

Herbed Barefoot Tomato

With Goat Cheese Tart and Extra Virgin Olive Oil

\$11.95

Sauteed Mussels

in White Wine, Garlic, Sundried Tomatoes, Butter and Shallots with Garlic Toast

\$10.50

Chilled Shrimp Cocktail

Served with Spicy Cocktail Sauce

\$9.95

Smoked Salmon Plate

Chilled Irish Oak Salmon with Onion, Cream Cheese and Capers

\$9.25

Chanterelle Mushroom Ravioli

With Saffron and Black Truffle Grated Parmesan Cheese Sauce

\$9.25

Oysters

Chilled Oysters on the Half Shell with Tangy Cocktail Sauce

1/2 Dozen \$9.25 One Dozen \$17.00

Large Fried Fresh Shrimp

with Tartar Sauce

\$8.95

Fried Green Tomatoes

Fresh Local Green Tomatoes Lightly Fried and

Served with Cajun Remoulade Sauce

\$8.75

Pate Maison

A Smooth Continental Style Goose Liver Pate served with Capers, Red Onion, Mustard and Toast Points

\$8.95

Salads

Tomato & Mozzarella

Local Ripe Tomatoes with Fresh Mozzarella, Balsamic Vinaigrette and Extra Virgin Olive Oil

\$6.95

Tender Steak Salad

Iceberg Lettuce Wedge with Grilled Tenderloin Steak, Tomato, Celery, Apple Smoked Bacon, Bleu Cheese, Avocado and Balsamic Dressing

\$11.95

Pistachio Crusted Goat Cheese Salad

Boston Bibb Lettuce, Marinated Roasted Bell Peppers, Focaccia Croutons, Sliced Tomatoes, Beets and Balsamic Vinaigrette

\$8.25

Baby Spinach Salad

Served with Feta Cheese, Olives, Cherry Tomatoes, Red Onions, Assorted Peppers, with an Orange Vinaigrette Dressing

\$7.95

Main Course

All entrees are served with fresh vegetables and appropriate starch of the day.
A Fresh Garden Salad or Caesar Salad may be added to your entree or tapas selection for \$3.95.
Special requests are always welcome. Please do not hesitate to ask your server.

Prix Fixe Dinner for Two

Steak Diane

Chef's Choice Soup
Chef's Choice Flambe
\$26.95 per person

Heart Healthy

Wild Salmon Filet

Served Over Baby Spinach with Local Tomatoes,
Grilled Asparagus and Cucumber Relish
Tapas \$10.95 Entree \$21.50

Veal Liver

Pan Sauteed Veal Liver with Apple Smoked Bacon, Onion and a Light Demi Glaze
Tapas \$12.95 Entree \$23.95

Mixed Grill

Double Lamb Chop, Venison Sausage, Jumbo Scallop and Local Shrimp
\$25.95

Lobster Savannah

Half Maine Lobster stuffed with Shrimp, Scallops, Grouper, Crab and finished with a Saffron Lobster Cream
\$22.95

Catch of the Day

Fresh Seasonal Fish Prepared Daily
Tapas \$Market Price Entree \$Market Price

Seafood Jambalaya

Mussels, Grouper, Scallops, Clams and Shrimp in an Andouille Sausage and Tomato Broth
Tapas \$13.95 Entree \$24.95

Macadamia Crusted Grouper

Pan Seared Fresh Local Grouper with Banana Coconut Rum Sauce
Tapas \$12.95 Entree \$23.95

Veal Tenderloin

Pan Seared Medallions of Veal with Sliced Local Tomato, Sage, Avocado, Lemon and White Wine Sauce
Tapas \$13.95 Entree \$26.95

Blackened Redfish

North Carolina Redfish Served with a Citrus Asian Slaw
Tapas \$11.95 Entree \$22.95

Char-Grilled Ribeye

With a Light Bourbon Demi Glace
\$24.95

Medallions of Beef Tenderloin

Char-Grilled with Brandy Pepper Cream Sauce
Tapas \$13.95 Entree \$24.95

Orange Chicken

Airline Chicken Breast Covered with a Sweet and Sour Orange Sauce
\$18.95

Baby Lamb Chops

Marinated and Grilled with Fresh Herbs, Garlic and Tzatziki
Tapas \$13.95 Entree \$25.50

Duck Breast

Pan Seared Peking Breast with a Dry Fruit Chutney
Entree \$24.95