

# 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

Maipé 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

\$9.50

### 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 \$8.75 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, Moist 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