

Starters

BRAISED BEEF & WILD MUSHROOM PIEROGIES* 13

potato-cheese pierogies, braised c.a.b., wild mushroom ragù, demi-glace, horseradish crème fraîche

AHI STACK ♦ 15

wakame, avocado, crispy potato, sriracha aioli, sweet soy

CRAB CAKES 13

smoked tomato aioli

CHEESE SLATE 15

gouda, aged cheddar, st. angel, aged manchego, marcona almonds, fig preserves, toasted baguette

FRESH FRIES 6

fresh-cut, fines herbes, malt vinegar aioli

WARM WHIPPED BRIE, LOBSTER & CRAB DIP 13

chives, tarragon, toasted baguette

Soup & Salad

VEGETARIAN MINISTRONE 8.5

orzo, spinach, manchego-parmesan

LOBSTER BISQUE 9.5

lemon crème fraîche, chive oil

TOMATO-MOZZARELLA SALAD 11

mixed greens, heirloom tomatoes, fresh mozzarella, red onion, balsamic vinaigrette

CAESAR SALAD 10

shaved croûtons, lemon, parmesan, cracked black pepper

SLICED BEET SALAD 11

arugula, golden & red beets, mackenzie creamery goat cheese, marcona almonds, basil vinaigrette

OUR SEVEN ROOM INN HAS BEEN SELECTED AS ONE OF THE TOP PLACES TO DINE AND STAY IN THE COUNTRY BY THE COOKING CHANNEL'S UNIQUE EATS.

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

There will be a 20% service charge added to parties of 6 or more


driftwood
RESTAURANTS AND CATERING

THEDRIFTWOODGROUP.COM

Simply Grilled

FILET MIGNON • [10 OZ] 49

PETITE FILET MIGNON • [6 OZ] 35

RIBEYE* • [16 OZ] 48

NY STRIP* • [14 OZ] 44

SALMON • 29

SAUCES — choose 1

lemon tarragon vinaigrette | béarnaise | bourbon peppercorn | horseradish crème fraîche
blue cheese fondue | truffled demi glace

SIDES — choose 2

pommes puree | fresh fries | shiitake & oyster mushrooms | glazed baby carrots
roasted cauliflower | maple-balsamic glazed brussels sprouts | creamed spinach

ADD-ONS

CLASSIC OSCAR asparagus, lump crab meat, béarnaise +8

LOBSTER OSCAR asparagus, lobster, béarnaise +15

GRILLED SHRIMP +9

BLUE CHEESE CRUST +4

BACON JAM +4

GARLIC-HERB BUTTER & CARAMELIZED ONIONS +3

Composed Entrées

CREOLE SHRIMP & PORK CUTLET 26

bacon-cheddar grits, tiger shrimp, pork loin cutlet, tomatoes, bell pepper, garlic

CHICKEN PICCATA 24

linguine, spinach, cherry tomatoes, basil, lemon, chardonnay, capers

GRILLED BEEF TENDERLOIN MEDALLIONS • 33

asparagus, blue cheese crust, bourbon-peppercorn demi

LOBSTER LINGUINE 32

asparagus, tomato, mascarpone cream, manchego-parmesan, chives

BRAISED POT ROAST* • 25

c.a.b., baby carrots, pommes puree, big red reduction

RAINBOW TROUT OSCAR 32

lump crabmeat, béarnaise, asparagus, brabant potatoes

SEAFOOD RISOTTO 28

scallops, lobster, shrimp, saffron, aged parmesan, chives

SHRIMP & GRITS 26

low country cheesy grits, chorizo, cherry tomatoes, beer blanc, scallions

PAN SEARED SALMON • 29

lemon tarragon vinaigrette, zucchini, leek, toasted orzo

WP BURGER* • 13.5

c.a.b., local swiss, grilled red onion, roasted garlic aioli, artisan bun, fresh fries, malt vinegar aioli

Shareable Sides

MAPLE GLAZED BRUSSELS SPROUTS 7 MAINE LOBSTER POMMES PUREE 7

SHIITAKE & OYSTER MUSHROOM SAUTÉ 8 LOW COUNTRY CHEESY GRITS 7

GLAZED BABY CARROTS 7 CREAMED SPINACH 7

ROASTED CAULIFLOWER 7 JUMBO ASPARAGUS & BEARNAISE 7

TRUFFLED POMMES PUREE 8



*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.