

# ROBBER'S ROW GRILLE

## APPETIZERS

QUESO, CRAB AND AVOCADO DIP \$8.00  
*Served with Crispy Plantain Chips*

CRUNCHY TATER TOT CONE \$7.00  
*Tossed with White Truffle Oil, Parmesan Cheese and Charred Green Onion Ranch Dipping Sauce*

FAMOUS FRIED GREEN TOMATOES \$8.00  
*Topped with Pepper Jack Cheese and Chipotle Shrimp Salsa*

FIRE ROASTED CAROLINA PEACH  
TOMATO FLATBREAD \$9.00  
*Rosemary Crust Pesto Sauce and Goat Cheese*

SURF AND TURF CALAMARI \$12.00  
*Lightly Dusted, Andouille Sausage with Banana Peppers and Tomato Basil Dipping Sauce*

## SOUPS & SALADS

MAPLE RASPBERRY VINEYARD SALAD \$6.00  
*Mixed Greens, Crumbled Blue Cheese, Roasted Almonds, Shaved Onions, Tossed with a Maple Raspberry Vinaigrette*

CLASSIC CAESAR SALAD \$8.00  
*Shaved Parmesan, Garlic Croutons, Roasted Red Pepper, Anchovy, Tossed with Traditional Dressing*

FALL SALAD \$9.00  
*Mixed Greens, Candied Pecans, Goat Cheese, Roasted Butternut Squash, Tomatoes, Tossed with a Creole Mustard Vinaigrette*

SHE CRAB  
*Rich And Creamy Laced With Sherry*  
\$6.00 Cup \$8.00 Bowl

HOUSE SOUP OF THE DAY  
\$5.00 Cup \$7.00 Bowl

GREEN TOMATO CHILI  
*Award Winning, Our Southern Version of the Classic Made with Green Tomatoes, Tomatillos, Ground Pork and Garbanzo Beans*  
\$5.00 Cup \$7.00 Bowl

## ENTREES

LOCAL FLOUNDER SCHNITZEL\* \$27.00  
*Over Stoneground Mustard Spätzle with Lemon Shallot Cream*

BONE IN 12 OUNCE CENTER CUT  
PORK CHOP\* \$25.00  
*Served over Savory Creamy Au Gratin Potatoes and Shitake Mushroom Relish*

MUSTARD AND HERB  
ENCRUSTED SALMON\* \$22.00  
*Rosemary, Thyme, Oregano and Basil Crusted, Over Cilantro Lime Riced Cauliflower with Lemon Cream*

AWARD WINNING CRAB CAKE\* \$32.00  
*Over Fire Roasted Corn, Poblano Pepper Hash with Citrus Mustard Drizzle*

6 OUNCE CENTER CUT FILET\* \$36.00  
*Creamy Au Gratin Potatoes and a Mild Smoky Chipotle Pepper Broth*

GRILLED CAROLINA COASTAL  
SWORDFISH SHORT STACK\* \$29.00  
*Medallions Grilled And Layered With Garlic Creamed Spinach Over Cilantro Lime Riced Cauliflower*

LOCAL SHRIMP AND ANDOUILLE  
SAUSAGE PENNE PASTA\* \$22.00  
*Mushrooms and Roasted Butternut Squash with Roasted Red Pepper Cream*

CHICKEN PICATTA \$20.00  
*Artichokes, Shallots, Capers, White Wine, Lemon Butter, Over Fettuccini*

BLACKEYE PEA FALAFEL CAKE \$15.00  
*Spiced Israeli Cous Cous, Black-eyed Peas, Cherry Tomatoes, Cilantro, Broccoli, Zucchini, Carrots, Crumbled Feta*

**Executive Chef Eric Seaglund**

*An 18% Service Charge will be automatically added to your bill.  
21% Service Charge will be added to parties of 6 or more.*

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