



THE MIXED GRILLE

Dinner Menu Available after 6 PM

All entrée selections are served with your choice of House or Caesar Salad

Starters

Southern Fried Chicken Livers

Stone Ground Grits & a Sherry Mushroom Poultry Jus 7.95

Fried or Scampi Blue Crab Claws

Remoulade Sauce & Lemon 11.95

GECC Tomato Stack

Sliced Vine Ripened Tomatoes, Field Pea Succotash, Applewood Smoked Bacon & Balsamic Vinaigrette 7.95

Seafood

Sautéed Shrimp Penne Pasta

Roasted Corn, Mushrooms, Green Onions & a tomato Cream Sauce 18.95

Cedar Atlantic Salmon

Spring Vegetable Ragu & Roasted Fingerling Potatoes 19.95

Blackened Grouper

Braised Collard Greens, "Dirty" Risotto & Louisiana Butter Sauce 25.95

Specialty

10 oz BBQ Rub Pork Chop

House made Baked Beans, Red Slaw & BBQ Jus 19.95

Cottage Pie

Roasted Vegetables Topped with Whipped Potatoes 16.95

Shrimp & Grits

Mushrooms, Tomatoes, Country Ham, Green Onions & White Wine Cream Sauce 17.95

Chicken

Chicken Picatta

Sautéed Spinach, Angel Hair Pasta & Lemon Caper Pan Sauce 21.95

Chicken Under a Brick

Herb Crusted Free Range Chicken Breast, Roasted Asparagus, Crispy Red Bliss Potatoes & Natural Jus 19.95

Steaks

All steaks are served with a classic demi glace sauce

12 Ounce Ribeye

Served with an herb butter 23.95
Add bleu cheese ... +.75
Add mushrooms & onions ... +.75

14 Ounce New York Strip

Served with herb butter 23.50
Add bleu cheese ... +.75
Add mushrooms & onions ... +.75

6 Ounce Filet

Served with herb butter 24.95
Add bacon wrap ... +1.50

8 Ounce Filet

Served with herb butter 27.95
Add bacon wrap ... +1.50

All steaks are served with your choice of starch & vegetable:

Starches:

Rice Pilaf
Baked Potato
Sweet Potato Souffle
Baked Sweet Potato
Garlic Mashed Potatoes

Vegetables:

Creamed Spinach
Roasted Asparagus w/
Lemon Butter
Sherry Mushrooms
Squash Casserole