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# LOW COUNTRY DINNER CRUISE MENU

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## SIGNATURE SALAD

Garden Salad featuring chopped romaine lettuces with grape tomatoes, carrot ribbons and cucumber crescents with our gallery made sun-dried tomato vinaigrette served with a house made dinner roll and butter

## BEEF BRISKET FROM THE CARVERY

Slow smoked whole Beef Brisket, dry rubbed and then hickory smoked. served with natural aj jus and pear infused horseradish cream

## SLOW ROASTED CHICKEN

Garlic and herb marinated chicken slow roasted to perfection

## LOW COUNTRY SHRIMP AND GRITS

Carolina wild caught shrimp sauteed and served with andouille sausage gravy over stone ground cheddar studded grits.

## SUMMER VEGETABLE MEDLEY

Julienned carrots, green beans, and julienned red bell peppers

## MASHED YUKON GOLD POTATOES

## CHEF'S CHOICE DESSERT

Homemade chocolate brownie, mousse, whipped cream all accompanied by a delicious strawberry atop