



PLATED DINNER MENU

-Two Courses \$40/ per guest-
Includes salad and entree

-Three Courses \$50/ per guest-
Includes appetizer, entree & dessert
-OR-
Salad, entree & dessert

-Four Courses \$60/ per guest-
Includes appetizer, salad, entree & dessert

Five Course Menus available upon request

Appetizers

Choose up to two

Imperial Crab Dip | served warm with fresh cucumbers & pita rounds

House Pimento Cheese (V) | served with Ritz Crackers & house pickles

Southern Fried Green Tomatoes | topped with pimento cheese & bacon

Classic Shrimp Cocktail | chilled jumbo shrimp served with house cocktail sauce & lemon

Mini Crab Cakes | topped with sriracha aioli

Mini Sweet Potato Ham Biscuits | sweet potato biscuits topped with tasso ham & seasonal jam

Smoked Tasso Ham Dip | served w/ Ritz Crackers

White Bean & Rosemary Hummus Platter (V) | served with fresh cucumbers & toasted pita rounds

Salads

Choose one

Classic Garden Salad (V) | chopped lettuce blend, cucumbers, shaved carrots, tomatoes, red onion. Served with buttermilk ranch & balsamic vinaigrette

The Aviator | Lunch & Supper's Caesar Salad, chopped romaine, shaved parmesan, croutons. Served with caesar dressing

Loaded Spinach | baby spinach, chopped bacon, red onions, cherry tomatoes, cucumbers, strawberries, feta crumbles, candied nuts. Served with balsamic vinaigrette

Seasonal Harvest Salad (V) | mixed greens, seasonal fruit, crumbled feta, candied pecans. Served with lemon vinaigrette

Entree Selections

Choose up to two

Monument Shrimp & Grits | sauteed shrimp with country sausage, braised fennel, roasted tomatoes and fresh herbs over cheese grits

Meatloaf | mixture of ground beef & pork; topped with an apple butter glaze & onion gravy

Crab Cakes | topped with sriracha aioli

Chicken Cordon Bleu | grilled chicken roulette cordon bleu style, stuffed with tasso ham, swiss cheese & topped with a dijon mustard sauce

Classic Fried Chicken | boneless breast & thigh, served with house chicken gravy

Cast Iron Seared Salmon (GF) | salmon filet served with a creamy dill caper sauce

Boneless Braised Short Ribs (GF) | topped with au jus

Mediterranean Stuffed Bell Peppers (V or VG) | Stuffed with a mediterranean style rice (curry, cilantro & parsley), red onions, cherry tomatoes spinach and roasted red peppers

Shitake Mushroom Risotto (V or VG)

Side Options

Choose up to two to be served w/ all entree selection

Mac & Cheese
Garlic Mashed Potatoes
Bacon Parmesan Brussel Sprouts
Collard Greens

Grilled Asparagus
Lemon Herb Green Beans
Roasted Broccolini
Brussels Coleslaw