

PIANO LOUNGE DINNER MENU

SUNDAY – THURSDAY 3PM – 9PM AND FRIDAY & SATURDAY 3PM – 10PM

STARTERS

Jumbo Lump Crab Cakes- two pan seared Crab Cakes with Baby Greens and house-made Chipotle-Caper Remoulade \$15

Baked Baby Brie- warm Brie cheese topped with Cognac braised Peaches. Served with toasted Pecans and Pretzel bread Crostini \$14

Farm Board- house-made Pimento Cheese, sliced Chorizo Sausage, thick sliced Smoked Bacon, pickled Red Onions and pickled Okra. Served with grilled Pita Bread \$18

Hummus Plate- Chickpea Hummus, marinated Olives, and roasted Grape Tomatoes, and crumbled Feta. Drizzled with Extra-Virgin Olive Oil, served with grilled Pita bread \$12

Chicken Quesadilla- shredded Chicken with Peppers, Onions, Pepper-jack, and Cheddar cheese blend. Served with fresh Tomato Salsa and creamy Avocado Salsa Verde \$13

Poinsett Flatbread- a Spinach, Mushroom, and Prosciutto Flatbread with Gruyere Cheese \$13

Three Cheese Flatbread- lightly brushed with Marinara and topped with Gruyere, fresh Mozzarella, and Parmesan Cheese \$12

SOUPS AND SALADS

Lowcountry Crab and Corn Chowder- a Poinsett Hotel favorite for over 20 years Cup \$5 | Bowl \$7

Soup Du Jour- made fresh daily. Cup \$5 | Bowl \$7

Poinsett Caesar Salad- crispy Romaine Lettuce with Parmesan Cheese, Cherry Tomatoes, and Croutons, tossed in house-made Caesar dressing \$7 | \$11

Baby Greens Salad- fresh Watermelon, Feta cheese, pickled Red Onions, and toasted Pecans, tossed in a Champagne and herb Vinaigrette \$7 | \$11 **GF**

Arugula Salad- fresh Arugula tossed with tender Hearts of Palm, roasted Cherry Tomatoes, Olive Oil, and Lime Juice \$8 | \$12 **GF**

Add: Grilled Chicken to any salad for \$7, and Seared Salmon, Shrimp or Crab Cake for \$8

SANDWICHES

All sandwiches served with your choice of house-made side

Classic Reuben- Choice of thinly sliced Corned Beef or Turkey, Swiss Cheese, Thousand Island dressing and Sauerkraut on Rye bread \$13

Lounge Burger- grilled Black Angus Burger with sliced Tomato, Red Onions, and Lettuce, with your choice of melted cheese. Served on a toasted buttery Brioche Roll \$14

Cheeses: American, Cheddar, Swiss, Provolone or Pepper jack

Add Smoked Bacon or sauteed Mushrooms \$1.00

Pulled Pork Melt- smoky Carolina house-made BBQ with melted Provolone cheese and caramelized Red Onions. Topped with Jalapeno Coleslaw on toasted Sourdough \$13

ENTREES

Grilled NY Strip- 10oz Angus Beef NY Strip, topped with sauteed exotic local Mushrooms. Served with roasted Fingerling Potatoes and grilled Asparagus \$28 **GF**

Lowcountry Shrimp and Grits- sauteed Shrimp, Vidalia Onions, and fresh Peppers in a Lobster and Tasso Ham Cream sauce. Served over local stone-milled Grits \$19 **GF**

Pecan Crusted Salmon- over stone-milled Grits, wilted fresh tender Greens, and roasted Carrot Butter. Topped with Red Onion and Burgundy Jam \$22 **GF**

Buttermilk Fried Chicken- Southern fried Chicken Breast served with braised Collard Greens, classic Squash Casserole and roasted Chicken gravy \$19

Pappardelle Pasta and Fresh Vegetables- fresh Spinach, local exotic Mushrooms, Sun-dried Tomatoes, and fresh herbs tossed in a light White Wine Butter sauce. Topped with shaved Parmesan \$17

Add: Grilled Chicken to any Entree \$7 Seared Salmon, Shrimp or Crab Cake for \$8

SIDES \$5

Herb Roasted Fingerling Potatoes **GF**

Slow Braised Collard Greens **GF**

Local Stone-milled Grits **GF**

Jalapeno Coleslaw **GF**

Squash Casserole

Shoestring Fries

Sweet Potato Fries

Grilled Asparagus

DESSERTS \$8

Layered Carrot Cake-with Cream Cheese Icing

Warm Chocolate Brownie- with Vanilla Ice Cream

NY Cheesecake- with Cognac braised Peaches

Vanilla Bean Crème Brûlée- **GF**

GF GF: denotes Gluten Free items **Gluten Free Breads available upon request** Please see your server for any dietary needs.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of Food Borne Illness, especially if you have certain medical conditions