

FINE DINING

SAMPLE MENU



the
Marshes
OF SKIDAWAY ISLAND

SAVANNAH CHARM, ISLAND STYLE.

APPETIZERS

SEAFOOD CEVICHE SALAD^(GF)

Mixed seafood marinated with lime, red onion and cilantro, served with tortilla chips

RARE SEARED TUNA

Served with pickled cucumbers, soy reduction and wasabi aioli

FRIED GREEN TOMATO

Cornmeal-crusted green tomato with applewood-smoked bacon, feta, and cucumber-buttermilk sauce

BRIE CHEESE PLATE

Brie served with spiced pecans, poached figs, raspberries and crackers

GREEN OLIVE BRUSCHETTA

Olive oil toasted baguette topped with chopped green olives, capers, roasted red peppers and garlic

ISLAND CLUB CRAB CAKE

Pan cooked and served with Dijon-tarragon remoulade

FRIED CHEDDAR GRIT CAKE

Served with tasso ham, tomato and shrimp cream

SOUPS & SALADS

FRENCH ONION

Rich beef stock with caramelized onions, topped with a crouton and Gruyere cheese

SHRIMP BISQUE

A velvety blend of shrimp, brandy and rich cream, served with dry sherry

SOUP DU JOUR

Made daily with the freshest ingredients available

THE MARSHES HOUSE SALAD

Artisan mixed greens and romaine lettuce with tomato, red onion, sunflower seeds, cucumber and Asiago

TRADITIONAL CAESAR SALAD

Romaine lettuce with Asiago cheese and classic Caesar dressing; anchovies available upon request

SPINACH SALAD^(GF)

Baby spinach with toasted almonds, dried cranberries and Gorgonzola

ENTRÉES

ISLAND CLUB CRAB CAKES

Pan cooked and served with Dijon-tarragon remoulade

FRIED JUMBO SHRIMP

Seasoned and lightly dusted shrimp served Southern-fried or orange-ginger glazed

TWO-COURSE DINNER

Chef's entree salad du jour, with your choice of soup or dessert

BLACKENED SCALLOPS^(GF)

Jumbo scallops with lemon-corn cream sauce

ATLANTIC SALMON^(GF)

Offered grilled, baked, poached, steamed or blackened; available with a champagne-leek sauce

THREE-COURSE DINNER

Your choice of soup, side salad and dessert

SHRIMP SCAMPI

Shrimp sauteed in a garlic-and-butter wine sauce served on angel hair pasta

PETIT FILET MIGNON^(GF)

A 4-ounce certified Angus beef tenderloin served with a cabernet berry demi-glace

FRIED CHICKEN

Buttermilk ranch-marinated chicken breast served with black pepper cream gravy

SMOKED PORK TENDERLOIN

Applewood-smoked pork tenderloin served with curried mango chutney

ACCOMPANIMENTS:

Seasonal Fresh Vegetables
Savannah Red Rice
Baked Sweet Potato
French Fries
Onion Rings
Fresh Fruit
Coleslaw

(GF) denotes gluten-free preparation