

Appetizers

- Salsa Fresca** garden fresh tomato salsa served family style with blue corn tortillas 14.00
- ★ **Tuna Tower** ahi tuna tartare, lump crabmeat and avocado with lemon chile oil 25.00
- ★ **Lobster and Scallop Ceviche** lobster and scallops marinated with citrus juices and served with blue corn tortillas 22.00
- Colossal Crab Cocktail** colossal lump crabmeat served with cocktail sauce and traditional garnishes 24.00
- Jumbo Shrimp Satays** seared with thai chile dipping sauce 24.00
- USDA Prime Beef Quesadilla** with balsamic onions, cremini mushrooms, mozzarella, goat cheese and horseradish aioli 20.00
- Duck Confit Nachos** with red onions, tomatoes, pineapple mango salsa, blue corn tortilla chips and mild pepper queso 24.00
- ★ **USDA Prime Filet Mignon Kebab** seared with a smoked Gouda polenta cake and chimichurri drizzle 26.00

Pizzas and Flatbreads

- Quattro Formaggi Blanc Pizza** thin crust with basil-infused olive oil, Münster, Parmesan, Bulgarian feta and mozzarella cheese 20.00
- Tuscan Pizza** thin crust with ricotta and mozzarella cheese, Genoa salami, fresh basil and olive oil drizzle 24.00
- Mediterranean Pizza** thin crust with USDA prime beef, red onions, provencal olives, tomatoes, spinach, basil oil, mozzarella and Bulgarian feta cheese 24.00
- Barbecue Chicken Pizza** thin crust with chicken, caramelized onions, sliced mushrooms, mozzarella and goat cheese with sweet barbecue sauce 24.00
- Caprese Pizza** roma tomatoes, red onions, pesto and fresh basil, topped with mozzarella cheese and balsamic vinaigrette drizzle 24.00
- Tesorino Flatbread** sun-dried tomato pesto, goat cheese, chorizo sausage and pepperoncini peppers 22.00
- Spinach and Artichoke Flatbread** thin crust with chopped spinach, sharp cheddar, mozzarella cheese and fresh basil 24.00

Salads

- Vine Ripened Tomato Salad** with a slice of Bulgarian feta, cucumbers, red onions, provencal olives and balsamic vinaigrette 19.00
(add grilled chicken 7.00)
- Pool-Side Grilled Chicken Salad** with avocado slices, caramelized onions and goat cheese over soy ginger mixed greens 22.00
- Greek Salad** with arugula, roma tomatoes, cucumbers, red onions, pepperoncini, provencal olives and creamy feta vinaigrette 19.00
(add grilled chicken 7.00)
- Grilled Octopus** wild Atlantic octopus with arugula, feta and heirloom cherry tomatoes 27.00
- Crab Cake Salad** colossal lump crab cake served atop mixed baby greens with shaved radishes, red onions, shallots and miso vinaigrette 28.00

Sandwiches

(served with waffle-cut french fries or mesclun greens with tomato and balsamic vinaigrette)

- Pavilion Vegetable Wrap** roasted portobello mushrooms, asparagus, red pepper, spinach, sun-dried tomatoes, mozzarella cheese and salsa verde 17.00
- Turkey with Apples and Brie** thinly sliced turkey breast with Granny Smith apples and warm brie cheese with cranberry mayonnaise on a toasted baguette 18.00
- Southern Shrimp Salad Croissant** large flaky croissant served with chopped jumbo shrimp, diced celery, onion and fresh dill 24.00
- Serrano and Manchego** thinly sliced serrano ham with melted manchego cheese and roasted garlic aioli served on a flour dusted sour dough baguette 18.00
- Jumbo Lump Crab Cake Burger** with shredded romaine lettuce, sliced tomato and vidalia onion aioli 28.00
- Black Bean Veggie Burger** with romaine lettuce, sliced tomato and roasted garlic mayonnaise 20.00
- ★ **Kobe Beef Burger -10oz.** with applewood-smoked bacon, American cheese, lettuce and tomato 24.00
Consuming ground beef cooked less than medium-well (155 degrees F / 65C) may pose a possible health risk.
Purchaser must be at least 18 years of age. (SC Statute)

Desserts

- Chocolate Blonde Ice Cream Sandwich** rich chocolate ice cream sandwiched between a chocolate chip cookie 13.00
- Chocolate Mousse Bon Bon** cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache (gluten free) 13.00
- Crème Brûlée Sail Boat and Vanilla Tuile Cookie** smooth vanilla custard and fresh berries with an almond tuile cookie 13.00
- Baked Carolina Trifle** strawberry ice cream and raspberry sorbet layered with candied peanut cake, topped with a flamed meringue crust 13.00

★ *Star icon indicates food items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding food safety of these items, written information is available upon request.*

Cigarette and Cigar smoking is not permitted at or near the bar or pool area. A designated section (subject to availability) at the western back portion of the Pavilion Bar is provided exclusively for cigarette and cigar smoking activity.