

Real Meals

Special Dinner for Two

Some of the best times of life can be spent sharing an intimate dinner of excellent food for two. Sometimes it can be a special occasion or just a special time together. The idea for Real Meals for Two is to be able to enjoy this time in the comfort of your home without all the work. All you need is wine, candlelight, music, and good company. Please call ahead, so we can have it ready for you.

Entrees

Beef Stroganoff

Tender slices of beef tenderloin, mushrooms, and our house made beef broth with a side of noodles. Add our sour cream and sherry when serving. \$22.95

Lowcountry Shrimp

Our creamy grits, bourbon barbeque sauce, large shrimp sautéed in our butter with a bacon garnish. \$22.95

Salmon En Papillote

Salmon filets with green onions, garlic, and fresh vegetable garnishes seasoned with dill and fresh lemon juice in parchment paper. \$23.95

Sherry Chicken

Chicken breast baked in a lemon sherry cream sauce topped with grated Parmesan and Swiss cheese. \$19.95

Beef Tenderloin

The ultimate cut of beef marinated and lightly roasted topped with a mushroom burgundy red wine sauce. \$29.95

Pork Tenderloin

Sliced oven roasted pork tenderloin in a light herbed sauce with an apple, raisin, and mint chutney. \$22.95

Beginnings and Sides

We have selected some items that are appropriate to go with your entrée to make the perfect meal according to your personal tastes. However, our staff can help you with your side selections if you have questions.

Beginnings

Stuffed Mushrooms

Mushroom caps filled with herbed cheese with white wine and parmesan cheese. \$7.95

Fruit and Cheese Plate

Chutney cheese, boursin, gouda cheese crepes with seasonal fresh fruit and crackers. \$8.95

Soups

Cheese, Tomato Basil, or our special soup of the day. \$6.95

Salads

Victorian

Mixed greens, vegetables, raisins, and cheese with your choice of dressing on the side. \$9.25

Mediterranean

Spinach and mixed greens, cucumbers, tomatoes, green onion, Greek kalamata olives and feta cheese with feta cheese dressing on the side. \$12.95

Orange Nut

Field greens, oranges, sautéed walnuts and red onions topped with goat cheese with a sweet and sour dressing on the side. \$14.95

Seasonal Fresh Fruit with vanilla yogurt dressing. \$9.25

Spinach

Baby spinach, red onion, bacon, grape tomatoes, and blue cheese, with our fresh lemon basil dressing. \$12.95 Topped with shrimp \$5.50

Hot Sides

Cheese Au Gratin Potatoes	\$8.95	Parsley new potatoes	\$7.95
Almond brown rice pilaf	\$5.95	Herbed whole wheat angel pasta	\$4.95
Dried tomato quinoa	\$5.95	Fresh seasonal vegetables with herbed olive oil	\$7.95
Broccoli with cheese sauce	\$7.95	Orange glazed carrots	\$5.95

Sweet Endings

These change so please ask about our selections when ordering. Just don't forget this very important part of your special meal. It won't be complete without one!