

EST 2013

E'TERIE

BAR & GRILL

STARTERS & SNACKS

- SEASONAL CHEESE BOARD** 12
A Selection of Artisan Cheeses Presented with Fresh Fruit & House Made Crostini.
- CAROLINA CRISPY CAULIFLOWER** 9
Tossed in our Signature Chili Sauce.
- WHISKEY PEPPER CHICKEN** 11
Grilled Skewers Marinated in Kentucky Bourbon, Brown Sugar & Cracked Pepper Served with Garlic Bourbon Jus.
- SEARED AHI TUNA** 13
Rare Tuna with Asian Veggies & Crisp Won Ton Noodles.
- CRAFT BEER BATTERED SHRIMP** 12
Beer Battered Shrimp with Spicy Aioli.
- SMOKEHOUSE FONDUE** 11
Carolina Ham & Creamy Cheese Dip Baked and served with Rustic Bread.

HEARTH BAKED FLAT BREAD

- GARDEN PRIMAVERA** 11
Seasonal Garden Vegetables Smothered in Mozzarella over your Choice of House made Red or White Sauce.
- STEAK & CHEESE** 13
Shaved Beef, Grilled Peppers, Onions, Mushrooms Smothered in our House Blended Cheese.
- BLANCO DE POLLO** 12
Grilled Chicken Alfredo, Mozzarella, Asiago & Parmesan.
- NEW YORK PEPPERONI** 11
House Tomato Sauce, Fresh Mozzarella, Parmesan and Smoked Pepperoni.

SOUP & SALAD

- INSPIRED SOUP OF THE MOMENT** 6
Often Inspired Always Delicious Ask you Server for Tonight's Selection.
- ROASTED GARLIC CHICKEN CAESAR** 12
Hearts of Romaine & Warm Croûtons Tossed in our Creamy House made dressing with Shaved Parmesan.
- SESAME GINGER CHICKEN SALAD** 13
Romaine, Carrots, Scallions & Peppers Tossed in Sesame Ginger Vinaigrette with Crispy Noodles.
- CLASSIC AMERICAN CHEF SALAD** 13
Carolina Ham, Roast Turkey, Sharp Cheddar Egg, Ripe Roma Tomato, Cucumber, Red Onion Over Iceberg with Your Choice of Dressing.
- BISTRO GARDEN** 8
Crisp Lettuce, Ripe Tomato, Cucumber, Onion, Parmesan & Croûtons with Your Choice of Dressing. Add Chicken \$4

SANDWICH BOARD

- BEEF & CHEDDAR DIP** 13
Shaved Roast Beef Caramelized Onion & Melted Sharp Cheddar Served with Au jus on a Grilled Hoagie.
- AMERICAN BISTRO BURGER** 12
1/2 Pounder On a Fresh Brioche Roll with Swiss, Cheddar & Bacon. Served with Fresh Onion Lettuce & Ripe Tomato.
- DAGWOOD CLUB SUB** 13
Smoked Turkey, Carolina Ham, Bacon, Lettuce, Tomato & Garlic Mayo on our Grilled Hoagie.
- CHIPOTLE BLACK BEAN QUESADILLA** 10
With Slow Cooked Black Beans, Fresh Pico de Gallo Blended Cheese & Sour Cream.
- BEERHAUS HAM & SWISS** 12
Thin Sliced Carolina Ham & Melted Swiss on a Grilled Hoagie Roll with our Signature Mustard.
- CHILI JACKED GRILLED CHICKEN** 12
Chili Glazed Chicken Smothered with Fresh Pico de Gallo, Bacon & Pepper Jack on a Fresh Brioche Roll.

ALA CARTE SIDES

- CAROLINA CUCUMBER SALAD** 4
- MASHED POTATOES** 4
- SEASONAL FRUIT** 4
- FRESH STEAMED VEGGIE OF THE DAY** 4
- PEPPER JACK MAC & CHEESE** 5
- THICK CUT FRIES** 4

SIGNATURE ENTREES

- TODAY'S HAND-CARVED STEAKS** MP
Chef Selected and Fresh Cut Daily, Served with Mashed Potatoes and Seasoned Vegetables. Select Your Personal Preparation From Below:
- Almost Naked** (Lightly Seasoned & Char Grilled with Garlic Butter)
 - Cosmopolitan** (Grilled then topped with Bacon & Blue Cheese & Finished with Balsamic Glaze) \$3
 - Low Country** (Blackened & topped with Creole Shrimp Ragù) \$4
- CHIPOTLE LIME BARBECUE CHICKEN** 18
Smoked Jalapeno & Citrus Marinated Chicken Breast Basted in our signature Chili Sauce & Topped with Fresh Pico de Gallo. Paired with our Pepper Jack Mac & Cheese.
- MY GRANDMOTHER'S MEAT LOAF** 16
Old Fashioned Slow Cooked Home Style Loaf Basted with Ketchup & Brown Sugar Glaze. Served with Mashed Potatoes.
- ROASTED CHICKPEA FALAFEL (VEGAN)** 15
Chick Pea & Fava Bean Falafel with Carolina Cucumber Tomato Salad, Grilled Flatbread & a Side of Imported Tahini.
- CHICKEN BROCCOLI ALFREDO** 16
Marinated Grilled Chicken and Steamed Broccoli Over Authentic Cavatappi Alfredo.
- CAROLINA SHRIMP CARBONARA** 20
Plump Shrimp Sautéed Scampi Style with Carolina Ham, Cracked Black Pepper & Tender Baby Peas Over Linguini tossed in a White Wine & Garlic Cream Sauce.
- CATCH OF THE DAY** MP
7 Oz. Chef Selected Filet and Fresh Cut Daily, Served with Mashed Potatoes and Seasoned Vegetables. Select Your Personal Preparation From Below:
- Almost Naked** (Lightly Seasoned & Char Grilled with Garlic Butter)
 - Santa Cruz** (Grilled then topped with Chipotle Lime Shrimp & Fresh Pico de Gallo,) \$3
 - Low Country** (Blackened & topped with Creole Shrimp Ragù) \$4
- CHEF'S DAILY SPECIAL** MP

CAROLINA SWEETS

- SALTED CARAMEL APPLE CRUMBLE** 6
Tart Apples Baked with Cinnamon & Brown Sugar. Finished with Crunchy Oats & a Drizzle of Salted Caramel.
- VANILLA BEAN CHEESECAKE** 6
A Simple Yet Elegant Favorite, Garnished with Seasonal Fresh Fruit.
- TODAY'S CAROLINA SWEET** MP
Prepared Daily by Our Chefs Often from Their Own Family Recipes. Your Server Will Be Happy to Tell You All About Tonight's Offering.

E'TERIE HOURS
5:00PM TO 11:00PM

DELIVERY HOURS
5:00PM TO 11:00PM

TO PLACE AN ORDER†
USE EXT. 2450

* These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

† All in-suite orders will have a 22% service charge added to your check for your convenience

E'TERIE

WINE LIST

REDS

JLOHR SEVEN OAKS CABERNET	10/40
JOSH CELLARS CABERNET	9/36
CONCANNON PINOT NOIR	9/34
EOLA HILLS PINOT NOIR	14/54
LA LINDA MALBEC	10/40
CLINE CASHMERE	10/40
COLUMBIA MERLOT	8/30

WHITES

JLOHR RIVERSTONE CHARDONNAY	8/32
ST. FRANCIS CHARDONNAY	9/34
PRUM "ESSENCE" RIESLING	10/40
FOLONARI PINOT GRIGGIO	8/30
BERRINGER WHITE ZINFINDEL	6/24

SPARKLING

LA MARCA PROSECCO	35
DOMAINE CHANDON BRUT SPLIT	12