



AT TURTLE POINT

FARMER'S MARKET



Arancini 21
Local Blue Crab & Lemon Risotto Fritters (3)
Pine Nut Romesco · Arugula · Parmigiano Reggiano

Whipped Mortadella 19
Pistachio Laced Mortadella whipped with
House Ricotta · Candied Pistachios · Honey
Thyme · Grilled Ciabatta

Prince Edward Island Mussels* 22
San Marzano Tomato Sugo · Calabrian Chili
Tribeca Bakery Ciabatta

**Artisanal Hand Stretched
North Carolina Burrata®** 20
Marinated North Carolina Burrata · Baby Arugula
Basil Infused Olive Oil · Maldon Sea Salt
Grilled Bread · Johns Island Tomatoes

Caesar Salad 19
Crisp Romaine · Pamigiano Reggiano
Brown Butter Croutons

Fennel and Winter Citrus Salad® 19
Shaved Fennel · Grapefruit and Orange Supremes
Arugula · Mint · Crispy Chickpeas
Lemon Poppyseed Viniagrette

THE CLASSICS



Ricotta Gnocchi Funghi® 36
Sage Brown Butter · Braised Shiitake Mushrooms
English Peas · Roasted Fennel · Parmigiano Reggiano

Spaghetti Carbonara 38
Crisp Pancetta · Local Free Range Eggs
Local Cream · Freshly Grated Parmesan
Spring Peas

Nona's Spaghetti & Meatballs 34
Hand Rolled Meatballs · NJ Tomato Pomodoro
Grated Parmesan Cheese

Fettuccini Alfredo 42
Herb Roasted Chicken · Creamy Alfredo
Fresh Broccoli

Chicken Parmigiano 36
Herb Breaded Chicken Breast · Pomodoro Sauce
Mozzarella · Parmesan · Served over Spaghetti

FOR THE TABLE

Garlic Bread® 18
Brick Oven Ciabatta · Herb Garlic Butter
Baked Mozzarella & Provolone
Pomodoro

Grilled Broccolini® 11
Heirloom Baby Carrots® 11
Herb Roasted Potato Wedges 11
Mediterranean Orzo Salad 11
Tomato Braised Meatballs 15

FIELDS & OCEAN



Spice Rub Crusted N.Y. Strip Steak* 56
Herb Roasted Potato Wedges · Grilled Broccolini
Chimichurri Fondue

Winter Citrus Glazed Salmon* 46
Lemon Parmesan Risotto · Braised Greens
Basil Pesto Genovese

Pan Seared Maine Halibut 48
Toasted Orzo Salad · Crab & Artichoke Butter
Celeriac Remoulade

Lobster Ravioli 48
Hand Rolled Pasta · Sage Brown Butter
Maine Lobster · Roasted Fennel
Kabocha Squash · Spiced Butternut Squash Purée

Chicken Milanese 42
Herb Breaded Chicken Breast · Lemon-Caper Sauce
Red & Yellow Beefsteak Tomato · Baby Arugula

Pork Saltimbocca 38
Sage and Prosciutto Laced Pork Cutlet
Parmesan and Herb Crusted · Pommes Purée
Roasted Baby Carrots · Pan Jus

③ Gluten-Free ④ Vegetarian

*Consuming raw or undercooked meat or seafood may be hazardous to your health · A service charge of 20% will be applied for parties of 8 or more.
Guests of Kiawah Island Golf Resort and Governor's Club members enjoy preferred pricing at all resort restaurants when charging dine-in meals to the member card or the amenity card received at registration.

