SOUTHERN OYSTER ROCKEFELLER*
Bacon · Pimento Cheese · Spinach · Trinity · Ritz Cracker Crumble
28

SHE CRAB SOUP
Crab Meat · Sherry Reduction · Chives
19

LOBSTER AND CAVIAR DEVILED EGGS*
Butter Poached Lobster · Carolina Osetra Caviar · Fine Herbs
28

CRISPY SHRIMP
Sweet Chili Sauce · Napa Cabbage · Yuzu · Black Sesame
21

PEI MUSSELS
Coconut Milk Curry · Shallots · Garlic · Parsley
21

BURRATA
Pickled Watermelon · Frisée · Radish · Crispy Country Ham
Ciabatta · Torn Basil
21

CRUDO*
Local Fish · Lemon Agrumato · Fennel · Red Onion · Chile
Fines Herbes
23

FARMER’S BOWL
Tomatoes · Cucumber · Scallion · Summer Beans · Pickled Okra
Roasted Peppers · Buttermilk Dill Dressing
21
### COUNTRY CAPTAIN*
- Fresh Catch
- Shrimp
- Mussels
- Clams
- Crab
- Bell Pepper
- Onion
- Tomato
- Curry Broth
- Carolina Gold Rice
- Curried Almonds

**68**

### SHRIMP & GRITS
- Local American White Shrimp
- Marsh Hen Mill Grits
- Tomato
- Bacon
- White Wine
- Scallions

**44**

### PAPPARDELLE BOLOGNESE
- Ragu of Beef
- Pork
- Veal & Pancetta
- Grana Padano

**36**

### SALMON*
- Saffron Rice
- Pepperonata
- Shishito Peppers
- Charred Okra
- Cucumber Tomato Salad

**49**

### FRESH CATCH*
- Roasted Corn
- Tomatoes
- Summer Beans
- Caviar Butter Sauce

**49**

### GROUPER*
- Bok Choy
- Shiitake Mushrooms
- Fingerling Potatoes
- Benne Seeds
- Miso Dashi
- Snap Pea Salad

**49**

### VEGETABLE PLATE
- Chef's Presentation of Locally Sourced Vegetables

**33**

### SIGNATURE STEAKS*

**14 OZ. NEW YORK STRIP 63**

**7 OZ. FILET 68**

- Certified Angus Beef®
- Fingerling Potatoes
- Sautéed Spinach
- Oyster Mushrooms
- Cipollini Onions
- Bacon
- Bordelaise

### SIDES 15

- Succotash & Crispy Country Ham
- Charred Bok Choy & Shishito Peppers with Garum Dressing & Toasted Benne Seeds
- Potatoes with Caramelized Onion & Gruyere
- Sautéed Spinach, Oyster Mushroom & Cipollini Onion
- Truffle Mac & Cheese

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Governor's Club members and Guests of the Villas and Homes of Kiawah Island Golf Resort enjoy preferred pricing on dine-in meals at all Villa Resort Restaurants including; Clubhouses, The Nest, Night Heron Pools and Cantina. Meals must be charged to the member or guest amenity card.