

THE LOFT AT SOBY'S

Dinner Menu for the Loft at Soby's

All menus include four courses and Chef's choice hors d'oeuvres,

Please choose one of each of the following:

First Course

Lobster, Blue Crab Cake, Creole Mustard Fondue
Hot Smoked Shrimp, Watercress Salad, Tomato Vinaigrette
Grilled Asparagus Salad, Preserved Tomato Vinaigrette Dressing
Spinach Salad, Blue Cheese Dressing, Smithfield Ham

Second Course

Soby's She Crab Soup, Sherry, Crab Roe
Jambalaya, Shrimp, Scallops, Andouille, Basmati Rice
Lobster Bisque, Brandy Parmesan Cream
Grilled Quail Breast, Field Greens, Molasses Vinaigrette
Goat Cheese, Candied Pecans, Grilled Bread, Tupelo Honey
Beef Tartar, Wild Caper Berries, Arugula,

Third Course

(All Entrees served with Chef's Choice Starch and Seasonal Vegetable)

Pan Seared Yellow Fin Tuna, Spicy BBQ Butter
Grilled Strip Steak, Blue Cheese, Caramelized Onions
Grilled Beef Tenderloin with a Red Wine Reduction
Sorghum Brined Berkshire Pork, Jalapeno Cream
Crispy Duck Breast, Cranberry Preserves, Natural Jus
Butter Poached Lobster Tail, Chive Hollandaise
Roasted Ashley Farms Mountain Chicken, Sweet Onion Jus
Seared Maine Scallops, Sweet Soy Reduction
Chef's Choice Vegetarian Entrée (based on seasonal availability of items)
Chef's Choice of Fresh Fish

Fourth Course

Pastry Chef's Choice Dessert by Soby's

Alcohol is on consumption