<u>Soups</u>

~Classic French Onion ~ 13 caramelized onions, house made veal stock baguette crouton, gruyere cheese ~Low Country She Crab ~ 15 jumbo lump crab meat, rich sherry cream

<u>Salads</u>

Betty Hege's House Salad ~ 13 seasonal artisan greens, celery, radishes, cucumbers, tomatoes, vidalia onions, feta cheese, garlic mustard vinaigrette

Traditional Caesar Salad ~ 16 herbed croutons, fresh grated Parmigiano Reggiano

Iceberg Wedge Salad ~ 18 pickled red onions, tomatoes, warm bacon, Point Reyes blue cheese dressing

Classic French Salad ~ 19 belgian endive, butter lettuce, roquefort, candied walnuts, granny smith apples, grilled radicchio and an herbs de Provence mustard vinaigrette

> Pork Rillettes ~ 20 confit of pork and foie gras with cognac, black truffle,and duck fat, house pickles and jam, whole grain mustard, toasted baguette

> > Shrimp and Crab cocktail ~ 22 poached jumbo shrimp, lump crab, house cocktail sauce

Hot Appetizers

French Country Escargot ~ 19 in the shell, garlic butter, croutons

Crispy Fried Calamari ~18 Rhode Island Style, banana peppers, sweet Thai chili sauce

> Steamed Mussels ~ 23 Thai coconut cream sauce, grilled baguette

Maryland style "Classic Crab cake" ~21 served with shrimp, remoulade sauce, and a salad of roasted sweet corn, arugula, cucumber, sherry vinaigrette

Hege's "Traditional" Selections

Maryland style "Classic Crab cakes" ~42 served with shrimp, remoulade sauce, and a salad of roasted sweet corn, arugula, cucumber, sherry vinaigrette

Calves Liver ~ 38 caramelized onions, whipped potatoes, bacon and red wine jus

Calvados Porkchop ~40 grilled bone-in 14 oz South Carolina farm raised Duroc pork chop dauphinoise potatoes, braised swiss chard, calvados apple brandy demi-glace



Steakhouse & Seafood Signatures

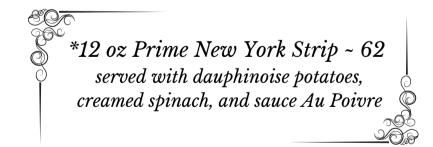
Salmon Béarnaise ~ grilled Faroe Island salmon, roasted fingerling potatoes, ~ 42 creamed spinach, sauce béarnaise

Saffron Shellfish Fettuccini ~ jumbo shrimp, scallops, mussels, and clams, ~ 44 saffron cream sauce, baby spinach, tomatoes, Calabrian chilis

House Made Seafood Raviolis ~ 1/2 lobster tail, crab meat, roasted zucchini and ~ 46 squash, cherry tomatoes and a vodka cream sauce

*Steak Frites ~ petite 5 oz filet mignon with crisp fries, fresh asparagus and red wine jus ~ 40

*Bacon Wrapped Filet Mignon ~ with Point Reyes blue cheese, garlic mashed potatoes ~54 asparagus and red wine jus



<u>Sides ~ 14</u> (family style) Creamed spinach Onion Rings ~ Shoe String Fries Whipped Potatoes with Red Wine Jus