

LUNCH

Appetizers

Chicken Tenders

Deep-fried and served with honey mustard, spicy sauce or buffalo-style sauce

Mozzarella Cheese Stix

Our own hand-breaded cheese stix made from imported Mozzarella an deep-fried, served with marinara sauce

Rio Grande Nachos

Tortilla chips loaded with beans, spicy beef or chicken, and melted Cheddar cheese, served with guacamole, salsa and sour cream

Combo Platter

Wings, Skins, Cheese Stix, Onion Rings, and Chicken Tenders

Soups

French Onion Soup

An old-town favorite – a combination of sautéed onions in a hearty beef broth topped with toasted croutons and melted Swiss and Mozzarella cheeses – served by the cup or bowl

She-crab Soup

A Charleston specialty with crabmeat, scallions, double cream, and imported sherry – served by the cup or bowl

Plantation's Soup of the Day

Chef's choice prepared fresh daily – served by the cup or bowl

Salads

Dressings available: Honey Mustard, Ranch, Thousand Island, Bleu Cheese, Citrus Vinaigrette, Italian Herb Vinaigrette, Catalina French, and Poppy Seed

New Orleans Chicken Salad

Cajun style served on a bed of crispy greens, diced tomatoes, freshly sliced mushrooms and shredded Cheddar cheese

Chef Salad

Crisp mixed greens topped with strips of ham, turkey, Swiss cheese, crumbled bacon, shredded Cheddar, hard-boiled egg, and tomato wedges

Hawaiian Chicken Salad

Chunks of chicken breast, pineapple pieces, mandarin orange, raisins, and shredded coconut mixed together over a bed of lettuce and garnished with fresh fruit

Southern-style Fried Chicken Salad

Chicken tenders dipped in buttermilk batter and fried until golden brown, served on a bed of salad greens, Cheddar cheese, mushrooms, and tomatoes with honey mustard dressing

Plantation House Salad

A mound of crisp mixed greens topped with mushrooms, hard-boiled egg, cucumber, tomato wedges, Cheddar cheese, and strips of bacon

Greek Salad

A mixture of romaine and iceberg lettuce with Feta cheese, calamite olives, tomatoes, red onions, cucumber, bell peppers, and oregano served with Mediterranean dressing – also available in small size

Poppy Seed Grilled Chicken Salad

A grilled breast of chicken on a bed of crispy greens garnished with fresh fruit and served with poppy seed dressing

Salad & She-crab Soup Bowl

Soup of the Day & Baked Potato

She-crab & Baked Potato

Caesar Salad

Crispy romaine lettuce tossed in our dressing with freshly grated Asiago cheese

- With Cajun Grilled Chicken
- With Cajun Grilled Salmon
- With Cajun Grilled Shrimp

Salad & Soup of the Day

Salad & Baked Potato





DINNER

Appetizers

Shrimp Cocktail

Select Gulf shrimp served chilled with lemon and our own tangy cocktail sauce

Chicken Tenders

Deep-fried and served with honey mustard, spicy sauce or buffalo-style sauce

Mozzarella Cheese Stix

Our own hand-breaded cheese stix made from imported Mozzarella and deep-fried, served with marinara sauce

Creole Crab Cakes

Served with tartar sauce

Rio Grande Nachos

Tortilla chips loaded with beans, spicy beef or chicken, and melted Cheddar cheese, served with guacamole, salsa and sour cream

Spinach Artichoke Dip

Combination of artichoke hearts, spinach, cheese, and sour cream – tastefully done Chicago style, served with tortilla chips

Buffalo Wings

Spicy wings served with Bleu Cheese and celery sticks

Stuffed Potato Skins

Topped with melted Cheddar cheese, bacon, and chives served with sour cream

Stuffed Mushrooms

Mushroom caps filled with a blend of seafood and topped with béarnaise

Oysters on the Half Shell

Half Dozen, One Dozen, Half Dozen Rockefeller, One Dozen Rockefeller

Baked Oysters Casino

With garlic herbs and Asiago cheese – half dozen or dozen

Combo Platter

Wings, Skins, Cheese Stix, Onion Rings, and Chicken Tenders

Esgargot

A house delicacy. Escargot baked in a garlic butter sauce, capped with a puff pastry shell, and served bubbling hot.

Fried Onion Rings

Soups

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She-crab Soup

A Charleston specialty with crabmeat, scallions, double cream, and imported sherry – served by the cup or bowl

Plantation's Soup of the Day

Chef's choice prepared fresh daily – served by the cup or bowl

Salads

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Southern-style Fried Chicken Salad

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Hawaiian Chicken Salad

Chunks of chicken breast, pineapple pieces, mandarin orange, raisins, and shredded coconut mixed together over a bed of lettuce and garnished with fresh fruit

Greek Salad

A mixture of romaine and iceberg lettuce with Feta cheese, calamite olives, tomatoes, red onions, cucumber, bell peppers, and oregano served with Mediterranean dressing – also available in small size

Side Items

Fresh Vegetable of the Day
Pasta Alfredo with Garlic Bread
French Fries
Baked Potato
Loaded Baked Potato
Rice Pilaf
Sautéed Mushrooms
Garlic Cheese Bread with Marinara Sauce

Beverages

Coke • Diet Coke • Sprite • Dr Pepper • Pink
Lemonade • Iced Tea

Coffee • Tea

Milk • Juices – Orange, Grapefruit, Cranberry,
Pineapple and Tomato

Desserts

Double-layer Chocolate Cake

Key Lime Pie

Made from Florida plantation key limes, topped
with whipped cream

Cheesecake Supreme

Crème Brulee

Caramel custard dusted with sugar and glazed to
a golden brown

Kentucky Bourbon Pecan Pie

Ice Cream

Children's Corner

10 years old and under please.

**Certified Angus Beef® Burger or
Cheeseburger on Bun with French Fries**

**Grilled Cheese Sandwich with French Fries
Red or White Pasta**

Chicken Fingers with French Fries



**Thank you for dining with us...
It's always a PLEASURE to serve you.**

- NO separate checks on parties of 8 or more.
- Please allow extra time for proper service.
- A 18% gratuity will automatically be added to your check for parties of 8.
- For rehearsal dinners, wedding receptions, group meetings, and banquets we can accommodate up to 100 people.
- Please inquire at the desk or speak with our manager.
- Please refrain from smoking cigars or pipes in the main dining room.
- Visit our Attic Lounge for your smoking pleasure.
- Prices subject to change without notice.
- Splits and substitutes are available. Fee applies.
- No half orders are available.

No Personal Checks Accepted