

Magnolia Room at the

The CHALFONTE

Our traditional menu features a fixed price, three-course meal including your choice of soup or salad, entrée, and dessert at \$39

Soups

Chalfonte Clam Chowder \$8

Soup Du Jour \$7

Salads

Garden Salad – mixed greens, garden vegetables, aged balsamic \$7

The Wedge – iceberg, bacon, tomato, bleu cheese \$8

Appetizers

Corn Meal Fried Oysters with remoulade sauce \$10

BBQ Pulled Pork sliders with slaw \$10

Shrimp & Grits – Pimento cheese grits, sweet bourbon reduction \$12

Mac & Cheese – crumbled bacon, corn bread crumble \$8

Entrees

MISS DOROTHY'S SKILLET FRIED HALF CHICKEN \$30

mac & cheese and stewed greens

MISS LUCILLE'S CRAB CAKE \$32

cole slaw and stewed greens

GRILLED SWORDFISH \$28

peach salsa and Jersey vegetable

PAN SEARED SCALLOPS \$30

herb quinoa and Jersey vegetable

GRILLED NEW YORK STRIP STEAK \$30

buttermilk mashed potatoes and Jersey vegetable

BACON WRAPPED PORK LOIN \$28

marinated in sweat tea, with pimento grits and Jersey vegetable

QUINOA ZUCCHINI CAKES \$18

lemon herb and Jersey vegetable

Please ask your server about our daily dessert selections

We reserve the right to add 18% gratuity to parties of 8 or more.



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Desserts

Cheesecake

Chocolate Pie

Chocolate Truffle Torte