



JANUARY 4th 22



Grill 225
The truth in beef®

Grill 225

225 East Bay Street
Charleston, SC 29401

(843) 266-4222

<http://www.marketpavilion.com/grill225.cfm>

**Prix Fixe, Three - Course Menu
\$45 per Person**

Executive Chef Demetre Castanas-Executive Pastry Chef Gerry Elliot

FIRST COURSE

Choice of one

Lowcountry Blue Crab Chowder

Served with Cornbread

French Onion Soup

with Baguette Crouton and Warm Gruyère Cheese

Chopped Caesar Salad

Chopped Romaine Lettuce, Tomatoes and Herbed Croutons with Parmesan Cheese

Chilled Wedge of Iceberg

with Balsamic Reduction, Roquefort Dressing, Green Onion and Applewood-Smoked Bacon

SECOND COURSE

Choice of one

Tuna Tower

Tuna Tartare, Lump Crabmeat and Avocado with Lemon Chile Oil

Shrimp and Grits

Jumbo Shrimp with Applewood-Smoked Bacon Cream Sauce over a Cheddar Grit Cake

Sesame Seared Salmon

with Miso Glaze, Edamame Puree and Ginger Aioli

USDA PRIME Veal Chop - 10 oz.

with Onion Strings

USDA PRIME Filet Mignon (42 Day Age) - 7 oz.

with Onion Strings

USDA PRIME Ribeye (42 Day Age) - 12 oz.

with Onion Strings

VEGAN CASSOULET

Eggplant, Squash, Zucchini, Canellini Beans and Heirloom Mushrooms with Tofu and Vegan Mozzarella

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THIRD COURSE

Choice of one

Banana Bread Pudding

with Sliced fFred Bananas, Caramel Ice Cream and Warm Caramel Sauce

Chocolate Mousse Bon Bon

Cloud-Like Chocolate Mousse on Macadamia Nut Fudge with Strawberries and Warm Ganache

Classique Napoléon

Chantilly and Vanilla Creams layered between Flaky Pistachio Puff Pastry with Local Berries

Creme Caramel

Salted Caramel, White Chocolate Chantilly Cream and Fresh Local Berries

STEAK ADDITIONS

King Crab with garlic butter **Mkt. price** — Shrimp Scampi with garlic butter **19.00**
Broiled Colossal Lump Crab Cake **24.00** — Foie Gras 2oz. **22.00** — Broiled Cold Water Lobster Tail **24.00**
Warmed Roquefort Cheese **6.00** — Warmed Goat Cheese **6.00** — Roasted Garlic **4.00** — Pizzaiola **7.00**
Hollandaise or Bearnaise Sauce **4.00** — Melted Garlic Butter **5.00** — Marrow Compound Butter **7.00**
Port Wine Reduction **6.00** — Chimichurri Sauce **4.00** — 225 Steak Sauce **2.00**

À LA CARTE FAMILY STYLE SIDE ITEMS

Stone Ground grits 12.00 — Edamame Mash 12.00 — Organic Sautéed Spinach 10.00
Fire Roasted Brussels Sprouts with orange and soy 11.00 — Sautéed Asparagus 12.00
Fried Green Tomatoes with remoulade sauce 12.00 — Creamed Spinach 11.00 — Jumbo Mushrooms 11.00
Grill 225 French Fries 9.00 — Hashbrowns 12.00 — Baked Potato 8.00
Truffle Potato Chips with warm buttermilk blue cheese 12.00 — Mashed Sweet Potatoes with Boursin cheese 12.00
Grilled Tomatoes with Creamed Spinach and warmed Havarti cheese 12.00

A gratuity of 20% will be added to all party sizes.

Menu items and preparations are subject to change based on availability from January 4th-22nd.

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