

Christmas 2020

Starters

Butternut Squash Bisque \$10
tasso ham, fried sage

Grouper Chowder \$10
roasted corn, applewood bacon

Blackened Shrimp & Grits \$13
fried green tomato, chipotle grits, strawberry pico

Maple Leaf Duck Breast \$15
frisee salad, house bacon jam

Salads

Cucumber Wrapped Salad \$8
dried cherries, spiced walnuts, feta, pomegranate vinaigrette

Caesar Salad \$9
parmesan tuille, polenta croutons, housemade dressing

Entrées

Cast Iron Tenderloin of Beef \$41
loaded potato soufflé, grilled asparagus, thyme jus (demi)

Pan Seared Grouper \$32
parmesan risotto, roasted tomato, artichoke, manchego cream

All Natural Brick Chicken \$24
sage salt, caramelized brussels, couscous macaroni & cheese

Double Cut Venison Chop \$34
cranberry bordelaise, rosemary potatoes, grilled asparagus

Grilled Cauliflower Steak \$19
red quinoa, seasonal vegetables, soy vinaigrette

Chef's Choice of Desserts

34° North Restaurant supports many local and regional farmers and businesses dedicated to providing you with the freshest products of the season. These farms include Joyce Farms, Marshallberg Farm, Merrell Farms, Walker Farm, and Whittaker Farm.

*Items containing raw ingredients and/or cooked to order. Consuming raw or undercooked meats, poultry shellfish, seafood, or eggs may increase your risk of foodborne illness.

\$3.00 Split Plate Charge
22% Service Charge Added to Parties of 6 or More