

The  
**Atlantic Room**  
At The Ocean Course



*Custom Dinner Menu*

*First Course*

**CHEF'S DAILY SOUP FEATURE**

**PAN SEARED CRAB CAKE**

Lump Crab Cakes, Roasted Corn-Black Bean-Poblano Relish,  
Red Pepper Coulis, Cilantro Sauce

**AMERICAN HARVESTED SCALLOPS**

Oyster Mushrooms, Snow Peas, Preserved Lemon, Madeira Sauce

**CHEF'S SEASONAL SPECIALTY**

Seasonally inspired dish from daily a la carte menu

*Salads*

**THE ATLANTIC ROOM SALAD**

Seasonal Mixed Greens, Tomato, Red Onion, Cucumber,  
Carrot, Boursin Cheese Dressing

**HEARTS OF ROMAINE**

Chopped Romaine, Hearts of Palm, Kalamata Olives,  
Croutons, Oven Cured Tomatoes, Caesar Dressing

## *Entrees*

### **GRILLED FILET MIGNON**

Whipped Potatoes, Sautéed Seasonal Vegetables,  
Cabernet Demi Glace

### **SEAFOOD GNOCCHI**

House Made Herb Gnocchi, Swiss Chard, American White Shrimp,  
Bay Scallops, Brandy, Newberg Cream Sauce

### **ROASTED CHICKEN BREAST**

Wild Mushroom Risotto, Haricot Vert, Tomato Broth

### **CORIANDER AND PARSLEY CRUSTED SALMON**

Grilled Asparagus, Carolina Wild Rice  
Lemon-Thyme Beurre Blanc

### **CHEF'S SEASONAL SPECIALTY**

Seasonally inspired dish from daily a la carte menu

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Chef de Cuisine  
William Morrison

**Guests will order tableside from the menu you create. Please note that all menus need to be selected 72 hours prior to the scheduled event for ordering and preparation purposes.**

#### **3-Course Menu** ~ \$85 ++ per person

Choice of 2 First-Course items (Salad or Appetizer),  
3 Entrees, and Chef's choice of 2 Desserts

#### **4-Course Menu** ~ \$95++ per person

Choice of 2 First-Course items, 1 Salad Course options,  
3 Entrees, and Chef's choice of 2 Desserts

Beverages Based on Consumption++

++ Indicates applicable sales taxes and service fees

Our knowledgeable Sommelier will be available prior to arrival to pre-select the wines that will compliment your group's signature menu. Our wine selection is so extensive, that we request you work directly with our Sommelier, as he will know what will best suite your needs and tastes.

**Phone: 843.266.4085 or Email: [Pietro\\_Giardini@kiawahresort.com](mailto:Pietro_Giardini@kiawahresort.com)**

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