

ASPEN GRILLE

FRESH CAROLINA CUISINE

Restaurant Week South Carolina 2025

Prix Fixe Menu

(available Sunday through Thursday)

STARTER COURSE

Duck Confit Spring Roll

Red Dragon Sauce
Micro Cilantro

Classic French Onion Soup

Gruyere, Crostini
Provolone Cheese

Classic Caesar Salad

Organic Romaine Hearts, Herb Croutons,
Caesar Dressing, Parmigiano Reggiano

ENTRÉE COURSE

Australian ½ Rack of Lamb

Mashed Potatoes, Haricot Vert, Bordelaise Sauce

Peking Duck Breast

Ginger-Scented Basmati Rice, Grilled Broccolini, Chinese 5 Spice Demi-Glace

6 oz. Center Cut Filet Mignon

Roasted Garlic Potatoes, Haricot Vert

Grilled Miso Glazed Faroe Island Salmon

Crispy Brussels Sprouts, Ginger-Scented Basmati Rice, Soy Glaze,
Red Dragon Sauce, Micro Cilantro

DESSERT COURSE

Chef's Seasonal Selection

RESTRICTIONS APPLY
NO SUBSTITUTIONS PLEASE
\$69/PERSON + TAX
20% GRATUITY ADDED TO TOTAL