

Fourth of July Fireworks Dinner 2009
at WatersView Restaurant

Chef Mike has put together a menu with several options for you to choose from, ask your server for drink specials & our wine list.

1st Course

Fireworks Salad

Spring mix, candied walnuts, chevre cheese, & red wine vinaigrette

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Classic Caesar

Crisp romaine lettuce, fresh croutons, grated parmesan, & traditional dressing

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She Crab Soup

Our version of a Charleston classic crab bisque

2nd Course

Lump Crab Cake our house recipe

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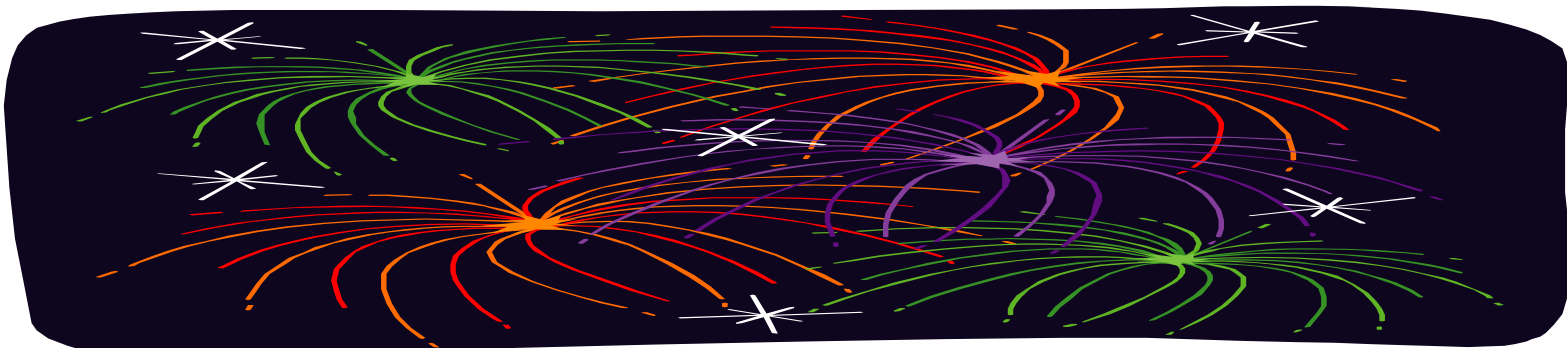
Petite Antipasto

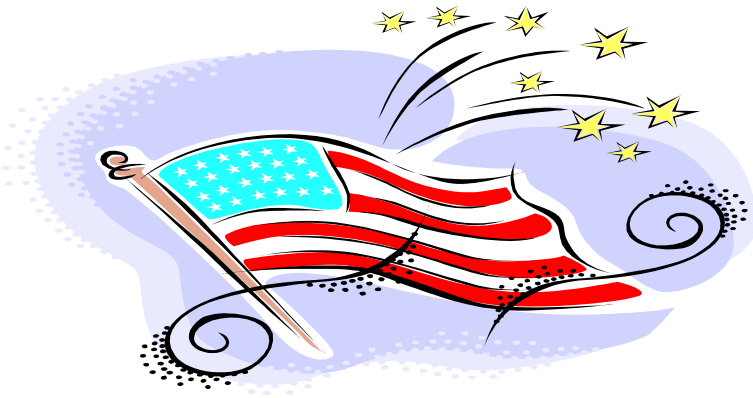
Grilled zucchini, prosciutto, fresh mozzarella, & aged balsamic reduction

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Mushroom Ravioli with Sun Dried Tomato Cream Sauce

3rd Course is a Lemon Sorbet to cleanse the palate





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Entrée Course

Pork Chop Florentine

Our house chop stuffed with spinach, sundried tomato & gruyere cheese served with smashed roasted potatoes

Salmon Wellington

Seared salmon, dill , duxelle, baked in puff pastry topped with hollandaise served with asparagus

Tuscan Chicken

Whole Breast stuffed with sage & provolone wrapped in prosciutto then braised in a marsala demi sauce served with roasted smashed potatoes

Sesame Seared Tuna

Center cut cooked rare & served with Asian slaw & ginger orzotto

Dijon Crusted Lamb

Our house rack coated with Dijon mustard & herb toasted breadcrumbs served with asparagus

Filet James

Center cut beef tenderloin steak served with Amaretto glazed mushroom caps & baked potato

Dessert

Crème Brulee

Made with orange liquor & served with fresh berries

Cake Layer Mousse Cake

