



the **LOCAL 17**
Steaks & Seafood

New Year's Eve Menu

\$40⁺⁺

Each four-course meal includes a choice of a Starter, a choice of Entrée, and a choice of Dessert. All meals are accompanied by a house salad with choice of dressings

Starters

Fried green tomatoes Fire roasted local corn salsa, feta cheese & house-made remoulade

Fried deviled eggs Classic deviled eggs, lightly battered & fried, w/ remoulade

Oyster Rockefeller Topped w/ local collards, bacon, & Parmesan cheese baked to a golden brown

She crab soup made with sherry

Mains

Crab Stuffed Flounder Stuffed with deviled crab, fresh parsley, Parmesan risotto, grilled asparagus

Shrimp & Grits Local shrimp & sausage, sautéed onions & bell peppers served over creamy stone-ground grits

Grilled Ribeye Garlic & chive compound butter, garlic mashed potatoes, sautéed broccolini

Bone-in Grilled Pork chop Wild mushroom sauce, garlic mashed potatoes, grilled asparagus

Blackened Salmon & Shrimp Topped with Cajun cream sauce, garlic mashed potatoes, grilled asparagus

Pan seared scallops Stuffed with deviled crab, fresh parsley, lemon herbed risotto, sautéed broccolini

Happy Endings

Chocolate Trilogy Decadent layers of white chocolate, milk chocolate, dark chocolate cake

Mousse Truffle Smooth chocolate truffle cake served with vanilla bean ice cream

Praline Cheesecake Candied pecans atop creamy cheesecake

Banana Bourbon Bread pudding Made with Savannah Bourbon whiskey & banana liqueur

We wish you & yours a Happy New Year!

Reserve your table today