



wentworth grill

appetizers

portabella mushroom fries

panko breaded crispy portabella mushroom strips served with a horseradish cream dipping sauce
10.

seared sea scallops

three large sea scallops cast iron seared and served with a grilled corn, caramelized onion and country ham sauté topped with herb butter & basil oil
18.

crab cakes & fried green tomatoes

jumbo lump crab cakes and fried green tomatoes served with low country remoulade, roasted pepper puree & green onions
16.

palmetto fried pickles

palmetto beer battered pickles served with low country remoulade
7.

wentworth wings

buffalo or old bay style. served with celery & bleu cheese
8.

house cut chips

crumbled bleu cheese, balsamic glaze & scallions
3.

soups & salads

soup du jour

6.

spinach salad

fresh strawberries, crumbled goat cheese & toasted almonds tossed in orange balsamic vinaigrette
7.

caesar salad

house caesar dressing, shaved parmesan cheese & crostini
7.

field green salad

cherry tomatoes, crispy shallots & fresh mozzarella tossed in a house grown herb vinaigrette
7.

add to any salad grilled chicken for 5, grilled shrimp for 10 & grilled salmon for 12

sandwiches

all sandwiches served with house cut fries or house chips

turkey club

lettuce, tomato, bacon & herb mayo on white toast
11.

classic burger

bacon & cheddar cheese on a toasted kaiser roll
12.

crab cake sliders

low country remoulade sauce
17.

roast beef and bleu panini

bleu cheese spread, roasted red peppers, red onion & tomato
13.

caprese panini

fresh mozzarella cheese, marinated local tomatoes & fresh basil with a balsamic drizzle
12.

fried shrimp po boy

crispy beer battered jumbo shrimp with lowcountry remoulade & tomato served on a baguette
14.

build your own panini

Meats – (select 1): grilled chicken, roast beef, grilled shrimp, turkey or ham

Toppings: bacon, onion, lettuce, tomato, pickles, mushrooms,
roasted red peppers, fresh basil marinated tomatoes

Spreads – (select 1): bleu cheese, horseradish cream, lowcountry remoulade, herb mayonnaise

Cheeses – (select 1): swiss, cheddar, american, bleu cheese crumbles, goat cheese, fresh mozzarella
15.

entrees

available from 11:00am-10pm

shrimp and grits

andouille sausage, lobster broth, sautéed peppers & onions served with a creamy parmesan grits
23.

grilled salmon

pineapple buerre blanc served with jasmine rice & grilled asparagus
24.

cast iron seared grouper

sweet pea, asparagus & cherry tomato risotto topped with micro green salad
25.

pan fried supreme chicken breast

creamy mashed potatoes & fresh sautéed green beans & mushroom demi pan sauce
22.

chicken and andouille rigatoni

house made marinara & garlic toast
20.

grilled filet mignon

horseradish dijon mashed potatoes & grilled asparagus topped with house grown herb butter
31.

Vegetarian options available upon request

Executive Chef Tyler Murray

Consuming raw or undercooked eggs, seafood, meats, and shellfish may increase your risk of foodborne illness

Parties of 6 or more may include 20% gratuity