



In the beginning...



DuPrés Shrimp Cocktail Martini 12

Chilled jumbo shrimp served with traditional cocktail sauce

Maryland Crab Cake 12

Served with a spicy black bean sauce and finished with chipotle aioli

Corn and Crab Chowder 7

A smoky blend of bacon, corn, potatoes and lump crabmeat

French Onion Soup 7

Four varieties of caramelized onions simmered in a rich beef broth.
Finished with sherry; served "gratinee" with Swiss and Parmesan cheeses

Salad Selections...

House Salad 5

Baby field greens with grape tomatoes, English cucumbers, ripe olives and julienne carrots

Iceberg Wedge Salad 7

A wedge of crisp iceberg lettuce with diced tomatoes, gorgonzola cheese and red wine vinaigrette

Caesar Salad 7

Traditional Caesar with Asiago cheese, sourdough croutons and tangy Caesar dressing

DuPrés Specialties...

(Entrées come with 2 side items, unless otherwise noted. House salad may be substituted for one side.)

Classic Maryland Crab Cakes 25

Two pan seared crab cakes served with a spicy black bean sauce and finished with chipotle aioli

DuPrés Signature Shrimp and Grits * 24

In the Low Country Tradition. Stone ground grits with 3 cheeses, baby spinach and roasted tomatoes topped with grilled marinated prawns and finished with bacon and Cajun pan gravy



Low Cholesterol Fresh Atlantic Salmon 22

Seared filet of salmon with an Asian "Miso" glaze and cooked to perfection

Blackened Ribeye 28

Choice tender 10 oz. ribeye steak spice rubbed and cooked to your liking in a cast iron skillet

** Selected entrée does not include side items.*



These items have been selected to meet the diverse dietary needs of our guests.
Your server will be happy to answer any questions you may have.
18% Gratuity will be added to parties of 6 or more

DuPrés

From the Grill....

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New York Strip Steak 28

10 oz. steak center cut from the strip loin; finished with a wild mushroom demi glace



Carb Conscious Filet of Grouper 26

Tequila lime marinated filet of grouper grilled to perfection



Low Cholesterol Breast of Chicken 20

Plump breast of Koch Farms® chicken herb marinated and grilled to its tender best; finished with spicy black bean relish



Pasta Vegetable Grill * 18

Balsamic marinated vegetables flash grilled and tossed with al dente penne pasta; Finished with Parmesan cheese and fresh tomatoes

* Selected entrée does not include side items.

Sides...

3

Rice pilaf
Baked potato
Medley of fresh vegetables

Penne marinara
Roasted garlic mashed potato

Grilled asparagus
Creamed baby spinach
Stone ground 3 cheese grits

A Sweet Farewell...

Krispy Kreme® Bread Pudding 7

The world's best glazed doughnut makes the most sinfully delicious Southern favorite

BIG Chocolate Cake 7

You won't believe how BIG until you see it

New York Style Cheesecake 7

Rich brulee cheesecake with seasonal berry accompaniment

Double Devil Brownie Sundae 7

Oreo® brownie with vanilla ice cream, hot fudge, whipped cream and nuts

Beverages

3

Pepsi® Soft Drinks
Sweetened or Unsweetened Iced Tea
Gourmet Hot Tea
Regular or Decaffeinated Coffee

Executive Chef- Don Laughlin (864) 596-1211



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