



BON TERRA
DINING & WINE ROOM

LARGE PARTY SEATED LUNCH & DINNER MENU

\$30 per person Lunch

\$55 per person Dinner

Salads (Choose 2)

Classic Caesar

Croutons, Anchovy, Parmigiano,
Cracked Pepper

The Bonterra Wedge

Iceberg, NC Bacon, Diced Tomato,
Asher Blue Cheese Dressing

Bonterra House Salad

Mixed Greens, Cherry Tomatoes,
Radishes & Sherry Vinaigrette

Caprese Salad

Bocconcini, Heirloom Tomatoes,
Basil, Arugula, Balsamic & EVOO

Entrées (Choose 3)

Entrées are Served with Seasonal Market Vegetables & a Starch
(Except for Pasta)

Fire Roasted Bistro Filet (7 oz.)

Bordelaise Sauce

Heritage Pork Tenderloin

Maple Rosemary Sauce

Prestige Farms All Natural

Chicken Breast

Garlic-Thyme Veloute

Seasonal Market Fish

Penne with Light Cream Sauce

Market Vegetables, Parmigiano, Basil

Jumbo Lump Crab Cake

Old Bay Remoulade

Roasted Scallops

Tomato Caper Sauce

Low Country Shrimp & Grits

South Carolina Shrimp,
Geechie Boy Grits, Andouille Gravy

JD's Fried Lobster Tail (Add \$21 per order)

Honey Soy Reduction

Desserts (Choose 2)

**Chocolate Mousse
with Toasted Cacao Nibs**

Sea Salt Caramel Cream Puff

**Vanilla Panna Cotta
with Local Honey**

**Local Soft cheese with
Toasted Nuts & Port Gelee**

ADD APPETIZERS FOR THE TABLE TO SHARE

Mini Crab Cakes - \$8 per person

Braised BBQ Duck Spring Rolls - \$5 per person

Rioja Braised Meatballs - \$6 per person

Spicy Arrabbiata Sauce

Our Famous Fried Lobster Tail Bites - \$21 per person

Assorted Charcuterie & Cheeses

with our House Made Crostini & Mustards - \$5.50 per person

Fresh Crudités and Warm House Made Pitas with a

Trio of Spreads - \$5.50 per person (Choose 3)

Hummus

Pimento Cheese

Smoked Salmon & Goat Cheese

Braised Leek & Parmesan

Roasted Tomato Basil