

## APPETIZERS & SMALL PLATES

<b>Chef's Homemade Soup</b>	Daily
<b>Jumbo Shrimp Cocktail</b>	8 <sup>95</sup>
A house specialty - Jumbo black tiger shrimp w/ our spicy cocktail sauce.	
<b>Rainbow Trout Dip</b>	6 <sup>95</sup>
Carolina Rainbow Trout lightly smoked, seasoned, & creamed w/ Carr crackers on a bed of greens.	
<b>Smoked Oysters</b>	6 <sup>95</sup>
Small, lightly smoked oysters w/ our spicy cocktail sauce.	
<b>Stuffed Celery w/ Maytag Bleu Cheese</b>	4 <sup>95</sup>
Crisp baby celery stuffed w/ our Maytag bleu cheese dressing.	
<b>Greek Antipasta Dish</b>	5 <sup>50</sup>
Greek pepperoncini, feta cheese, Kalamata olives, & Anchovies.	
<b>California Dreaming Pizzetta</b>	8 <sup>50</sup>
Char-grilled flatbread, artichoke, Roasted Red Pepper, mushrooms, Pesto, Basil, & mozzarella cheese.	
<b>Spinach &amp; Artichoke Dip</b>	7 <sup>50</sup>
Rich blend of spinach, artichoke, & cheeses w/ tortillas, sour cream & Roasted Red Pepper sauce for dipping.	
<b>Flaming Cheese</b>	7 <sup>95</sup>
Special imported Kasseri cheese sauteed and flamed tableside, w/ toasted bread crustinees.	
<b>Charleston Panko Crab Cake</b>	8 <sup>95</sup>
Lumb crab meat w/ Panko bread crumbs served w/ Ancho Roumalade sauce.	
<b>House Onion Rings</b>	5 <sup>50</sup>
Large sweet onion rings dipped in our special batter.	
<b>Spinach - Cheese Puffs</b>	6 <sup>50</sup>
A Greek dish prepared w/spinach & feta cheese, wrapped in phyllo dough, baked until crisp.	
<b>Escargot</b>	7 <sup>95</sup>
Shell-less Sea snails baked and topped with a garlic and parmesan cheese breading.	

## FAMILY STYLE SIDES FOR SHARING

Lyonnais Potatoes	5 <sup>95</sup>
Spinach Maria	6 <sup>95</sup>
Sautéed Sherry Mushrooms	5 <sup>50</sup>
Steakhouse Vegetables	5 <sup>50</sup>
Julienne Fries "Hand-Cut"	4 <sup>95</sup>
Fresh Vegetable of the Day	5 <sup>50</sup>
Eastern Rice Pilaf	5 <sup>50</sup>

## SIDES

Sautéed Sherry Mushrooms, Baked Potato  
Julienne Fries "Hand-Cut",  
Fresh Vegetable of the Day, Rice Pilaf  
Steakhouse Vegetables

## DESSERTS FROM OUR BAKERY

Your Server Will Review Over  
18 Homemade Desserts Daily.  
Save Room!

## HOUSE NOTES

**E** Early Bird Symbol: Orders must be made by 5:30 sharp!  
Request when ordering. Dine in only.

Heart Sign: This sign can assist you on a healthier choice  
of foods that are recommended by nutritionists.

Private Dining: We hope you enjoy our private and  
banquet rooms; however we reserve a minimum.

Gratuities: 18% or more is appreciated. We do reserve the  
right to add gratuity to larger parties of 8 or more and  
with separate checks.

Smoking: Please refrain from smoking in the dining room.  
Cigars only in our Cigar Room

## SALAD SIGNATURES

<b>Famous Grecian Salad w/ Our Signature Grecian Vinaigrette</b>	6 <sup>95</sup> w/entree 3 <sup>95</sup>
Fresh mixed greens, celery, peas, vine ripened tomatoes, Kalamata olives, feta cheese, pepperoncini, & anchovies.	
<b>The Classic Steakhouse Salad</b>	6 <sup>95</sup> w/entree 3 <sup>95</sup>
Fresh mixed greens, with cucumber, chopped eggs, apple wood smoked bacon, and cheddar cheese.	
<b>Greenhouse Salad</b>	5 <sup>95</sup> w/entree 2 <sup>95</sup>
Fresh mixed greens, celery, peas, homegrown tomatoes, fresh sliced pickle.	

**Specialty Dressings** - Grecian Vinaigrette • **Homemade House Dressings** - Thousand Island, Creamy Buttermilk-Garlic, Honey Dijon, Asian Vinaigrette • **House Cheese Dressings** (add \$1.00) - Maytag Bleu Cheese, Creamy Feta • Light Ranch available upon request

## ENTREE SALAD SIGNATURES

Our Entree Salads Are Carefully Prepared & We Recommend That Our Chef Toss Them With Our Signature Dressings

<b>Mediterranean Salata w/ Marinated Grilled Chicken or Sirloin Steak</b>	11 <sup>95</sup>
Our most popular salad! Fresh mixed greens, celery, peas, homegrown tomatoes, Kalamata olives, sliced pickle, marinated onions, combined dressings of our vinaigrette and creamy feta dressings	
<b>Bangkok Thai Noodle Salad w/ Filet Bites</b>	12 <sup>95</sup>
Rice noodles & Asian vegetables tossed with our spicy peanut sauce & thai vinaigrette, w/ Asian BBQ filet.	
<b>Seared Ahi Tuna Salad</b>	12 <sup>95</sup>
#1 grade Yellow Fin Tuna, encrusted with asian sesame seeds over a bed of shredded romaine greens with fresh mango, avocado and our special house Asian vinaigrette.	
<b>The Sunbelt Salad</b>	11 <sup>95</sup>
Fresh mixed greens, egg, cucumber, bacon, cheddar cheese, avocado, & Fresh Chicken "Tenders".	
<b>Caesar Salad w/ Filet Skewer</b>	12 <sup>95</sup>
Crisp Romaine lettuce, croutons, Parmesan cheese, and Caesar dressing tossed with our Filet Mignon Tips.	

## LIGHT FARE, SANDWICHES, CHICKEN, & PASTA

<b>Chopped Steak Burger w/ Hand-Cut Julienne Fries</b>	6 <sup>95</sup> 7 <sup>95</sup>
Daily in-house ground filet and sirloin tips only. Served w/ lettuce, tomato, onion, mayonnaise, & mustard.	
w/ Cheese.....60¢ w/ Sautéed Steakhouse Vegetables.....60¢ w/ Apple Wood Smoked Bacon.....60¢	
<b>Prime Rib-French Loaf</b>	12 <sup>50</sup>
Our slow-roasted prime rib w/ au jus and your choice of side item. Horseradish sauce served upon request	
<b>Western Steak Sandwich</b>	8 <sup>95</sup>
8 oz. sirloin beef w/ sauteed onions, Texas Dude sauce, and hand-cut julienne fries	
<b>Chopped Steak</b>	9 <sup>95</sup>
Choice beef tips, ground in-house daily, served with a side item of your choice Add steakhouse vegetables, sauteed onions, mushrooms, or roasted red pepper add \$1.00	
<b>Tenderloin Meat Loaf</b>	10 <sup>95</sup> 12 <sup>95</sup>
Filet tips ground daily in our homemade meat loaf & light sauce w/ our slightly mashed potatoes and vegetable of the day.	
<b>Fresh Chicken "Tenders"</b>	10 <sup>95</sup> 11 <sup>95</sup>
Tenderloins of chicken breasts, homemade honey dijon sauce, cole slaw, & hand-cut julienne fries. BBQ sauce upon request.	
<b>Grilled B-B-Q Chicken "1938" Recipe</b>	11 <sup>95</sup>
Fresh 10 oz. boneless breast w/ the original 1938 BBQ sauce recipe. Served w/ creamy cole slaw and hand-cut julienne fries.	
<b>Grilled Chicken Mediterranean</b>	11 <sup>95</sup> 12 <sup>95</sup>
Fresh 10 oz. boneless breast marinated w/ Mediterranean spices. Served w/ Eastern rice pilaf & vegetable of the day.	
<b>Chicken Kasseri</b>	14 <sup>95</sup>
Fresh 10 oz. boneless breast topped w/ prosciutto ham & Kasseri cheese & your choice of side item.	
<b>Angel Hair Pasta w/ Shrimp Scampi Alfredo</b>	16 <sup>95</sup>
Angel Hair w/ our rich Alfredo sauce & jumbo shrimp, w/ red roasted peppers & sautéed mushrooms.	
<b>Linguine &amp; Hearty Red Meat Sauce</b>	10 <sup>95</sup> 11 <sup>95</sup>
Linguine served w/ our original red meat sauce and Feta cheese crumbles.	
<b>Health Plate "Select 4"</b>	8 <sup>95</sup>
Rice Pilaf, Sautéed Mushrooms, Cole Slaw, Baked Potato, Vegetable of the Day, Sliced Tomatoes with Cottage Cheese, Fresh Fruit, or you may substitute soup for 2 selections	

## AGED STEAKS, PRIME RIB, & CHOPS

Great tasting beef is a tradition at the Peerless! Our butcher hand selects only Aged Midwestern Beef from our aging room and trims it very close, daily! Add **Bernaise sauce to any steak: \$1.95**

<b>Angus Rib-Eye</b>	<b>Angus N.Y. Strip</b>	<b>Filet Mignon</b>
9 oz. .... 12 <sup>95</sup>	11 oz. .... 18 <sup>95</sup>	5 oz. .... 13 <sup>95</sup>
11 oz. .... 17 <sup>95</sup>	13 oz. .... 20 <sup>95</sup>	7 oz. .... 18 <sup>95</sup>
15 oz. .... 22 <sup>95</sup>	16 oz. .... 23 <sup>95</sup>	9 oz. .... 22 <sup>95</sup>
<b>Chops</b>	<b>Angus T-Bone</b>	11 oz. .... 27 <sup>95</sup>
16 oz. Double Cut	22 oz. .... 25 <sup>95</sup>	13 oz. .... 32 <sup>95</sup>
Boneless Pork Chop ..... 13 <sup>95</sup>	<b>Surf 'N Turf .... Market Price</b>	<b>Sirloin for Two</b>
Rack of Lamb ..... 25 <sup>95</sup>	<b>Seasoned Steak Diablo</b> Butcher's choice daily, with our 12 herbs and spices. Market prices.	22 oz. Cut for 2 ..... 24 <sup>95</sup>
	<b>Prime Rib of Beef au jus</b>	
	Slow-cooked w/our secret rub in our special oven. Creamy horseradish sauce upon request.	
House Cut-11 oz. 18 <sup>95</sup>	King Cut-15 oz. 22 <sup>95</sup>	Lite Cut-9 oz. 13 <sup>95</sup>

## FRESHEST ARRAY OF SEAFOOD

### SAUTEED SHELLFISH

Served w/ side item & fresh vegetable of the day  
**Seafood Medley** 17<sup>95</sup>  
Fresh jumbo shrimp, sea scallops, and lobster sauteed in butter, garlic, pepper and wine

**Sea Scallops** 16<sup>95</sup>  
Fresh sea scallops sauteed in garlic, pepper, butter and wine. Prepared over an open flame

**Shrimp Scampi** 16<sup>95</sup>  
Fresh jumbo shrimp sauteed in garlic, pepper, butter, and wine. Prepared over an open flame

We can go light on the butter

### FRESH FRIED SHELLFISH

Served w/ choice of side item & fresh creamy cole slaw  
**Two Fried Lobster Tails** 22<sup>95</sup>  
4oz. Maine lobster tails lightly seasoned breading  
Add another tail for \$9.95!

**Jumbo Shrimp** 14<sup>50</sup> 15<sup>95</sup>  
Tiger shrimp hand-breaded in our special recipe with our homemade cocktail sauce

**Sea Scallops** 16<sup>95</sup>  
Fresh hand-breaded dry-packed sea scallops

**Quick Fried Oysters** 14<sup>95</sup>  
Hand-breaded fresh Gulf oysters

### SEAFOOD & FRIENDS

Served w/ choice of side item & fresh creamy cole slaw

**Platter #1** 17<sup>95</sup>  
Fresh Jumbo Shrimp, Sea Scallops, Oysters, and hand breaded Orange Roughy

**Platter #2** 18<sup>95</sup>  
Fresh Jumbo Shrimp, Sea Scallops, Oysters, and a Charleston Panko Crab Cake

**Platter #3** 20<sup>95</sup>  
Fresh Jumbo Shrimp, Sea Scallops, Oysters, and a Fried Maine Lobster Tail

### OCEAN & STREAMS

**Cold Water Lobster Tail** Market Sizes • Steamed Only....per oz. 3<sup>80</sup>

**Fresh Catch of the Day** .....Market Price  
Our seafood is always fresh, not frozen, and delivered daily. We cut a generous 9 oz. filet of the highest quality! New Orleans Blackened (**BK**), Lightly Fried (**F**), Broiled (**B**), or Grilled (**G**) with Seasoned Butter. Ask your server for Today's Fresh Catch.

Lite Cut Salmon 12<sup>95</sup>

**Louisiana Mixed Seafood** .....17<sup>95</sup>  
Lightly cajun spiced Mahi sauteed with jumbo shrimp, sea scallops, & crab meat in a light brown cream sauce. Served with a rice pilaf and sauteed sherry mushrooms.

**Orange Roughy (B) (F) (BK)** .....16<sup>95</sup>  
Filet from the cold waters of New Zealand.

**Fresh North Carolina Trout (B) (F) (BK)** .....15<sup>95</sup>  
Whole Trout from the mountain streams of North Carolina.