

APPETIZERS

SESAME SEARED TUNA with seaweed salad, fresh ginger, wasabi and sesame soy dipping sauce.	\$10.50
WARM BAKED ALMOND-CRUSTED BRIE Served with raspberry sauce, fresh fruit and toast points.	\$6.50
SHE CRAB SOUP , rich and authentic, a house favorite. Cup...\$4 Bowl...\$6.00	
FOUR CHEESE AND CRAB STUFFED MUSHROOMS Lump crab meat tossed with smoked gouda, havarti, Parmesan, and cream cheese, drizzled with lemon butter and broiled.	\$8.95
HOT ARTICHOKE PARMESAN CRAB DIP Baked to a golden crust and served hot with toast points.	\$7.00
CRAB CAKE on spinach chiffonade with a light whole grain mustard sauce.	\$9
QUARTER POUND JUMBO STEAMED SHRIMP Steamed in Bay spices, served with drawn butter and cocktail sauce.	\$8.50
GRANDMA MOORE'S CAJUN SHRIMP SKEWERS Seared in brown butter and served over a bed of cut field greens with lemon mustard sauce.	\$8
CROSTINI Sautéed onions, tomatoes, spinach, kalamatta olives, and feta cheese, served with baguette toasted in seasoned olive oil.	\$6.50
BASIL PESTO CREAM CHEESE BAKE Basil pesto baked over cream cheese served with homemade croutons.	\$5.50
ESCARGOT FLORENTINE Simmered in garlic wine butter with prosciutto, spinach, and fresh herbs.	\$7
GRILLED ASPARAGUS & PARMESAN ARTICHOKE HEARTS Asparagus spears grilled in balsamic marinade, and drizzled with Hollandaise; Artichoke hearts broiled with Parmesan butter.	\$7.25
SPANAKOPETA & TIROPETA PLATTER (Enough for Two) Spanakopeta (fillo-wrapped spinach and cheeses), Tiropeta (fillo-wrapped cheese triangles) baked golden and served with fresh fruit.	\$8.50
Dinner Entrees are served with a green house salad.	
Spinach Salad substitute	\$2.25
Grilled Shrimp and Hearts of Palm Vinaigrette sub.	\$3.95
Entrée Split charge (includes second salad and sides)	\$8.00

ANGUS PRIME RIB AND CHOICE HAND-CUT BEEF

Sides to complement your beef selection:

House Dijon Béarnaise Sauce or Hollandaise Sauce	2.00
Roasted Garlic and Wine Sautéed Mushrooms	3.00
Bleu Cheese Crumbles	1.75

PRIME RIB (slow-roasted daily with simmered au jus)

Mary Lang's Cut (10 ounce cut)	\$20
Ed's Cut (14 ounce cut)	\$23

PRIME RIB AND LOBSTER TAIL PLATTER Market Price

PAN SEARED THICK CUT RIB EYE 24.50

In a soy-based searing sauce with sautéed mushrooms and horseradish cream dipping sauce.

RIB EYE STEAK, CHAR-GRILLED	10 ounce	\$20
	14 ounce	\$23

SCAMPI SAUTEED SHRIMP over GRILLED RIB EYE \$25.95

Served with mixed wild rice pilaf or angel hair pasta.

FILET MIGNON, fully trimmed and grilled over infra-red heat. \$23.95

FILET BARDIN \$25.50

Topped with broiled goat cheese and house béarnaise.

IMPERIAL FILET MIGNON \$27.50

Mounded with lump crab meat and finished with house béarnaise.

TWIN FILETS IN PROSCIUTTO COGNAC CREAM SAUCE \$26.95

Rolled in crushed peppercorns, grilled and served over roasted potato rounds with simmered mushrooms. A Calhoun Corners signature dish.

GRECIAN FILET MIGNON \$25.50

A simmered mixture of mushrooms, bacon, oregano, and spring onion in garlic wine butter and broth over grilled filet, topped with feta crumbles.

BEEF WELLINGTON BORDELAISE \$28.50

We begin this classic 18th century dish by folding a puff pastry lined with savory pate, spring onion, and mushrooms around a choice filet, baked golden and served in Burgundy Bordelaise.

FRESH FISH AND SEAFOOD

FRESH CATCH OF THE DAY , prepared in the chef's manner.	Market Price
TWIN CRAB CAKES , Our original recipe loaded with crabmeat and served on fresh spinach chiffonade with two sauces.	\$21
LOBSTER TAILS PLATTER Served with a black bean and corn relish, fresh vegetable and warm lemon butter.	Market Price
SHERRY CREAM SHRIMP & LOBSTER BAKE ON PUFF PASTRY Cold-water lobster tail and shrimp baked in sherry cream sauce with mushrooms and havarti.	\$25.50
BROILED LOBSTER TAIL ON SHRIMP FRITTER PANCAKES Drizzled with a simmered seafood pan sauce, served with saffron rice and fresh vegetable.	\$24.50
COQUILLES de MAISON Sea scallops sautéed in roasted garlic Chardonnay butter with mushrooms, bacon and cream, then dotted with broiled bits of Swiss and Brie cheese.	\$21
PROSCIUTTO-WRAPPED SEA SCALLOPS Broiled in cracked pepper lemon basil butter. Served with saffron rice and fresh vegetable.	\$20.50
FRIED SHRIMP with ZESTY REMOULADE DIP Fried with very light breading and served with fresh vegetable and a corn, black bean and red pepper relish.	\$18.95
BAKED SEAFOOD TRIO Shrimp, scallops, and crabmeat baked over rice in a Parmesan and roasted red pepper Chardonnay butter topped with broiled havarti.	\$19
SPICY SHRIMP & SAUSAGE on STONE-GROUND GRITS Large shrimp sautéed with premium sausage in a spicy Cajun cream sauce with fresh shaved Parmesan over coarse-ground grits.	\$19.50
MEDICI SHRIMP AND PASTA Garlic sautéed shrimp with roasted red peppers, mushrooms, and fresh spinach served over basil pesto pasta Alfredo.	\$18.50
BROILED SCALLOP SPINACH SALAD Served with Orange Dijon Vinaigrette and topped with bacon, marinated hearts of palm, mushrooms, egg, and red onion.	\$13.50

**DUCK, LAMB, CHICKEN, PORK
TROUT AND VEGETARIAN**

SEARED AND ROASTED DUCK BREAST	\$19.50
Boneless Duck Breast seared crisp then roasted for moist tenderness. Served in five-spice herb au jus with mushroom risotto and vegetables.	
FRENCH CUT LAMB CHOPS	\$25.50
Grilled with Greek spice rub and served with fresh vegetable and lemon Parmesan pasta topped with tomatoes, olives, feta and herbs.	
SPINACH CREPES FILLED WITH CHICKEN AND SHRIMP	\$21.50
Jumbo shrimp and chicken medallions sautéed with spring onion, roasted red peppers, and mushrooms, finished with a smoked gouda and havarti cheese sauce. Served on rice pilaf.	
HERB-CRUSTED CHICKEN IN TARRAGON PAN GRAVY	\$17.50
Pan sautéed boneless chicken breast served on roasted potato rounds in savory white wine tarragon gravy with sliced mushrooms.	
SHRIMP, CHICKEN, AND SAUSAGE JAMBALAYA	\$19.50
Sautéed with sweet red peppers and onions, chopped vegetables, deglazed with Chardonnay citrus butter and Grandma Moore's Cajun spice blend.	
SPINACH AND GOAT CHEESE STUFFED CHICKEN	\$18
Served on angel hair in a lemon and mustard seed cream sauce with Parmesan and artichoke stuffed mushroom.	
ROASTED PORK TENDERLOIN IN BALSAMIC HERB AU JUS	\$19
Lightly crusted and served on mushroom risotto with fresh vegetables.	
TWIN PORK TENDERLOIN FILETS	\$22.50
Lightly floured and sautéed, served over roasted potato rounds in our famous Prosciutto Cognac Cream Sauce.	
BLUE RIDGE MOUNTAIN RAINBOW TROUT	\$17
Fresh rainbow trout pan sautéed with lemon butter, fresh herbs and white wine topped with almonds and served with Parmesan and artichoke stuffed mushroom. Available fried on request.	
SHRIMP & CRAB STUFFED RAINBOW TROUT	\$20.50
Served in a lemon chiffon sauce with rice pilaf and fresh vegetables.	
TUSCAN STYLE VEGETARIAN PASTA	\$17
A garlic oil sauté of roasted red peppers, spinach, mushrooms, artichoke hearts and asparagus in basil pesto cream over pasta.	

Calhoun Corners, built in 1893 with hand made brick, served as a civic and social center for the community of Calhoun. It served as the original site of Fort Hill Presbyterian Church in 1895, and was then operated until 1957 as a general store by Norman Boggs. It was then renovated in 1974 and renamed Calhoun Corners.

Calhoun Corners Restaurant and Pub then operated successfully until the fire in the early morning hours on November 1, 1997. With the Corontzes brothers' and Olson family's combined efforts, reconstruction plans were immediately pursued preserving everything possible from the original structure. The careful blending of the new construction to accentuate the preserved portions was completed, and Calhoun Corners Restaurant and Bar proudly reopened its doors in December 1998.

We hope you enjoy a wonderful dinner and would like to thank you for choosing Calhoun Corners.

**Calhoun Corners
Serving Dinner Monday-Saturday**

**Pixie & Bill's
Serving Lunch Monday-Friday
Dinner Monday-Saturday**

**CORONTZES,
Owned and Operated
www.tigergourmet.com**