

# Review

## Local Guest Chef Table 14

**Carolina Jumbo Lump Crab Cakes**  
Spicy mustard sauce

**Georgia White Shrimp - Savannah  
Style Salad**

**Executive Chef** Gerry Klaskala



## Carved Sideline Sliders 14

### Smoked Short Ribs

Roasted pepper aioli, porter beer & shallot jam

### Carolina Pulled Pork Sliders

Bread & butter pickles, North Carolina vinegar BBQ sauce

*Three sliders on toasted brioche buns, served with coleslaw  
& housemade BBQ ranch kettle chips*

## Fuego Del Sur - Taqueria 14

### Fried Green Tomato BLT Tacos

Pecan smoked bacon, green chile aioli

### Pineapple Dark Rum Glazed Chicken Tacos

Scotch bonnet lime salsa, cilantro crema

*All tacos are served on locally made tortillas, accompanied by  
tri-colored tortilla chips, with chipotle bean dip*

## Dessert 5

### “Cookies & Milk”

Warm chocolate chip cookies, Tres Leches cake

### Chicago Style Cheesecake

Strawberry mint coulis

### Candied Pecan Bread Pudding

Bourbon raisin glaze

**Select Entrée & Draft Beer 20**

**Three Entrées 36**

**Executive Chef** Rick Heald

*A signature of Levy Restaurants*