



HUNTER HOUSE  
**VALENTINE'S DAY**



Three-Course Prix Fixe Menu  
\$125 per guest

*choice of*

**HOUSE SALAD**

Fresh mixed greens, shaved red onion, tomatoes, and cucumbers served with a fresh lemon dijon vinaigrette.

**JUMBO SHRIMP COCKTAIL**

Fresh East Coast jumbo shrimp chilled and served with house-made tequila-lime cocktail sauce.

**DEILED EGGS**

Local farm-fresh eggs deviled with our signature southern twist.

*choice of*

**CHICKEN & SUCCOTASH**

Bell Evans free-range chicken, marinated in garlic rosemary over a farm-to-table seasonal succotash (gf), topped with our house-made tomatillo salsa, gorgonzola cheese and a lemon dijon vinaigrette.

**CHEF'S FEATURED SALMON**

Chef-selected salmon, carefully prepared and paired with seasonal Lowcountry elements, finished with a fresh, Southern-inspired sauce crafted from local farm ingredients..

**PRIME RIB**

12 oz well marbled, thick cut Ribeye roast prepared medium rare unless otherwise requested, served with Yukon gold mashed potatoes and grilled asparagus.

**SURF AND TURF**

Indulge in a filet expertly grilled, paired with your choice of either two jumbo shrimp or two half-dollar-sized New Bedford scallops.

*choice of*

**CHOOSE FROM SELECT DESSERTS**

