## Thire Dons

## SOUP \& SALAD

HOUSE WEDGE SALAD-7/10
CAPRESE SALAD- 13
Stacked Layers of Mozzarella, Tomato and Basil Drizzled With a Balsamic Reduction

LOBSTER BISOUE- 8/16

CAESAR SALAD-7/10
STRAWBERRY SALAD-15
With Grilled Chicken or Shrimp, Strawberries, Spinach, Red Onion, Bacon, and Bleu Cheese Crumbles

## SMALLPLATES

MARINADED CRAB CLAWS-28
CHARCUTERIE BOARD - 20
CLASSIC BRUSCHETTA - 13
Fresh Tomato and Basil Marinade in a Garlic Olive Oil on a Toasted Baguette

LOBSTER RISOTTO-18
Tender Lobster Meat Folded into a Pamesan Bechamel with a Smoked Tomato and White Wine Risotto

CRAB CAKES -18
SHRIMP \& GRITS - 14
GRILIED SHRIMP-13
Five Shrimp Topped with a White Wine Butter on Toasted French Bread

STUFFED MEATBALLS-12
$T$ wo Large Meatballs Stuffed with Goat Cheese and Topped with Our Slow Cooked Marinara

# Three Dons 

## ENTREES

All Entrees Served with your choice of Soup or House Salad

## 7 OZ. FILET - 41

Choice of our House Demi-Glace or Peppercorn Sauce.
Topped with Shrimp - 7, Lump Crab-9, Bleu Cheese - 4, or Boursin Butter - 4

FRENCH-STYLE BONE-IN 12 OZ PORK CHOP - 35
A Large Chop Slow Cooked and Served with Roasted Fennel, Calabrese Chile, and Mushroom Risotto

LEMON CAPER CHICKEN BREAST - 30
Lightly-Floured Chicken Breast Seared and Tossed with Olive Oil, Capers, White Wine and Fresh Lemon Juice Served over Italian Style Southern Grits

APPLE CEDAR GRILLED SALMON - 33
Cedar Grilled Salmon Topped with our Honey Butter and Asparagus

SEASONAL FRESH FISH OF THE DAY
(Market Priced)

## SIDES

GRILLED ASPARAGUS - 9
AU GRATIN POTATOES - ll
SAUTEED SPINACH - 6

TRADITIONAL RISOTTO-8
ITALIAN BAKED GRITS - 8
VEGETABLE OF THE DAY

