



THE LOFT
PRIVATE DINING ROOM MENU
803-799-4550

3 COURSES \$55

4 COURSES \$65

SCREEN RENTAL \$50

PROJECTOR RENTAL \$250

When creating your menu please choose
3 items from appetizers
2 items from salads
4 items from entrees and
3 items from desserts

All prices are per person.

* Indicates an upcharge of \$5

Alcohol, Tax and gratuity are not included.

Separate checks not allowed in THE LOFT

APPETIZERS

Choose 3 only

Bruschetta of the Day

Chef's selection

Salmon Carpaccio

Beet cured salmon, pickled onion, crispy capers

Arancini

Fried risotto, roasted mushrooms, Fontina cheese
and fennel agrodolce

Caprini Fritti

Walnut encrusted goat cheese, tomato coulis
and grilled Ciabotta

Smoked NC Mountain Trout

Smoked trout over baby greens with horseradish
and pickled onion

Lobster Bisque

Fresh lobster, crème fraiche

SALADS

Choose 2

Classic Caesar

Romaine lettuce, garlic croutons, shaved Parmesan,
house made Caesar dressing

Insalata Divino

Baby greens, strawberries, shaved fennel, goat cheese,
almonds and house vinaigrette

Wedge Salad

Boston Bibb lettuce, house made bacon,
Gorgonzola dressing, vine ripened tomatoes,
Wil-Moore Farms hard-boiled egg

ENTREES

Choose 4 only

PASTA/GNOCCHI

Scampi Divino

Fresh shrimp, spaghetti, capers, plum tomatoes, garlic, Pinot Grigio broth

Spaghetti and Meatballs

House made veal, pork and beef meatballs, Pomodoro sauce and Mozzarella

Tortellacci

Ricotta, Parmesan and spinach stuffed tortellacci, tomato coulis, pesto and brown butter

Lobster Fra Diavolo*

Cold water lobster, spicy marinara, linguine

DAILY CATCH

Catch of the Day

Chef's Choice of Fresh Fish, seasonal vegetables and side

Grilled Shrimp and Scallops

Braised baby spinach, risotto, finished with extra virgin olive oil

FROM THE FARM

Osso Buco

Braised pork shank served with risotto

Herb Encrusted Rack of Lamb*

Garlic mashed potatoes, braised baby spinach,
Cabernet wine sauce

Filet of Beef "Country-Style"*

Stuffed with goat cheese, sautéed mushrooms, garlic mashed potatoes, caramelized red onions, Burgundy wine sauce

Chicken Marsala

Scaloppini of chicken with mushrooms, Marsala sauce over creamy risotto

Coste di Manzo Brasate

Balsamic braised short ribs, Congaree Milling Company creamy polenta, brussels sprouts with a red wine jus

Black Angus NY Strip Au Poivre

Roasted garlic mashed potatoes and braised baby spinach

DESSERT

Choose 3 only

Chef's Choice Bread Pudding

Served with vanilla ice cream

Italian Cheesecake

Tiramisu

Death by Chocolate

Beverages Include Caffe Divino Coffee and Tea