

## APPETIZERS

<b>SHE CRAB SOUP</b> , rich and authentic, a house favorite.	Cup...4.50 Bowl...6.00
<b>SESAME SEARED TUNA</b> with seaweed salad, ginger, wasabi & tempura-style dipping sauce.	12.50
<b>TUNA SASHIMI</b> with cucumber, ginger, wasabi and ponzu dipping sauce.	12.50
<b>STEAK BITES</b> , blackened, served in burgundy bordelaise sauce with broiled bleu cheese	13.95
<b>SEARED DUCK PATE</b> served with hot peppers, olives, sliced egg and toasted baguette.	19.50
<b>CRAB-STUFFED MUSHROOMS WITH FOUR CHEESES</b> Lump crabmeat tossed with smoked gouda, havarti, Parmesan, and cream cheese, drizzled with lemon butter and broiled golden.	8.95
<b>CHILLED CRAB AND CHEESE SPREAD</b> with toasted naan bread and spicy crackers.	8.95
<b>CRAB CAKE</b> on spinach chiffonade with whole grain mustard crème sauce.	9.50
<b>QUARTER POUND STEAMED SHRIMP</b> with Bay spices, drawn butter and cocktail sauce.	8.95
<b>CAJUN SHRIMP SKEWERS</b> Seared in brown butter and served on spinach chiffonade with Dijon crème sauce	9.50
<b>GREEK MARINATED CHICKEN KABOBS (SOUVLAKIA)</b> Served with toast points, feta spread, & cucumber-tomato salad with Kalamata olives.	11.95
<b>ESCARGOT FLORENTINE (Premium Helix)</b> Simmered in garlic butter with prosciutto, spinach, and fresh herbs.	8.95
<b>WARM BAKED ALMOND-CRUSTED BRIE</b> With Amaretto raspberry sauce, fresh fruit and toasted baguettes.	7.50
<b>NAAN BREAD WHITE CHEESE VEGETARIAN PIZZA</b> with feta spread, basil pesto, artichokes, spinach, scallions, Havarti, and tomato.	9.50
<b>NAAN BREAD PIZZA</b> with smoked sausage, onion, Havarti, Parmesan, and diced tomato.	10.95
<b>BASIL PESTO</b> on a slice of <b>CREAM CHEESE BAKED IN PUFF PASTRY</b>	7.75
<b>GOAT CHEESE-RICOTTA CROSTINI</b> with roasted tomato and caramelized onion.	7.50
<b>GRILLED ASPARAGUS &amp; PARMESAN ARTICHOKE HEARTS</b> Asparagus spears grilled in infused olive oil sprinkled with toasted almonds and drizzled with Hollandaise sauce along with Parmesan crusted artichoke hearts.	7.50
<b>SALAD OPTIONS: (all dressings are housemade and gluten free)</b>	
<b>Green Salad</b> with English cucumber, tomato, mushroom, carrots, and red cabbage.	2.95
<b>Caesar</b> tossed with croutons and fresh shredded Parmesan.	4.95
<b>Special Salad Nicoise</b> w/grilled shrimp, boiled egg, hearts of palm, olives, peppers, Gruyere.	7.95
<b>Spinach Salad</b> with bacon, boiled egg, onion, and mushroom.	4.95
<b>Greek Salad</b> (olives, feta, tomato, cucumber, and onion).	5.95
<b>Warm Goat Cheese crostini</b> on romaine w/cranberries, toasted almond, tomato and Parmesan	6.95

**ANGUS PRIME RIB AND  
ALL NATURAL HAND-CUT BEEF**

**Sides to complement your steak selection:**

House Béarnaise or Hollandaise Sauce	2.50
Sautéed Mushrooms in Roasted Garlic Wine Butter	3.95
Broiled Bleu Cheese Crumbles	2.95
Warm Goat Cheese	3.95

**PRIME RIB** **27.00**

12-ounce cut, slow-roasted daily, served in simmered au jus.  
(Larger cuts available upon request).

**PRIME RIB AND LOBSTER TAIL PLATTER** **PV**

**RIB EYE STEAK, (12-ounce cut)** **26.95**

**PAN SEARED THICK CUT RIB EYE** **29.95**

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

**SCAMPI SAUTEED SHRIMP over GRILLED RIB EYE** **31.95**  
Served with steamed rice pilaf or herb buttered angel hair pasta.

**FILET MIGNON** fully trimmed and grilled over infrared heat. **26.95**

**FILET BARDIN** **28.95**  
Topped with broiled goat cheese and house béarnaise.

**IMPERIAL FILET MIGNON** **31.00**  
Mounded with lump crabmeat and finished with house béarnaise.

**TWIN FILETS IN PROSCIUTTO COGNAC CREAM SAUCE** **29.75**  
Pepper crusted filets grilled and served over roasted potato rounds with simmered mushrooms and onions. (A Calhoun Corners signature dish).

**GRECIAN FILET MIGNON** **29.95**  
A simmered mixture of mushrooms, bacon, oregano, and spring onion in garlic wine butter and au jus topped with feta crumbles.

**BEEF WELLINGTON BORDELAISE** **36.00**  
We begin this classic 18<sup>th</sup> century dish by folding a puff pastry lined with duck pate and onion-mushroom duxelles around a choice filet, baked golden and served with Burgundy Bordelaise.

## FRESH FISH AND SEAFOOD

<b>FRESH CATCH OF THE DAY</b> , prepared nightly in the chef's manner.	<b>PV</b>
<b>SESAME SEARED AHI TUNA</b> on shrimp fritter cake with a light Szechuan sauce served with steamed vegetables or seasoned seaweed.	<b>28.00</b>
<b>TWIN CRAB CAKES</b> , our original recipe loaded with crabmeat and served on fresh spinach chiffonade with a whole grain mustard crème sauce.	<b>22.95</b>
<b>LOBSTER TAILS PLATTER</b> with drawn lemon butter Served with a warm corn relish, fresh vegetables, and baked potato.	<b>PV</b>
<b>SHERRY NEWBURG LOBSTER AND SHRIMP</b> on PUFF PASTRY Six-ounce lobster tail and shrimp simmered in Newburg cream sauce with mushrooms, early peas, julienne carrots, and Danish havarti.	<b>28.95</b>
<b>COQUILLES de MAISON</b> Sea scallops sautéed in roasted garlic Chardonnay butter with, bacon, mushrooms, and cream, then broiled with bits of Gruyere and Brie.	<b>25.50</b>
<b>SCALLOPS PROVENCAL</b> Seared scallops crusted in Herbes de Provence, drizzled with parsley lemon butter and served with grilled asparagus and steamed rice pilaf.	<b>26.50</b>
<b>FRIED SHRIMP</b> with ZESTY REMOULADE DIP Fried with a light seasoned breading and served with fresh vegetables, warm corn and red pepper relish, and baked potato.	<b>21.50</b>
<b>BAKED SEAFOOD TRIO</b> Shrimp, scallops, and crabmeat baked over rice in a Parmesan and roasted red pepper Chardonnay butter topped with broiled Havarti.	<b>25.00</b>
<b>SPICY SHRIMP &amp; SAUSAGE</b> on STONE-GROUND GRITS Large shrimp sautéed with premium sausage in a spicy Cajun cream sauce with fresh shaved Parmesan on slow simmered grits.	<b>22.95</b>
<b>MEDICI SHRIMP AND PARMESAN PASTA</b> Sautéed shrimp with roasted red peppers, mushrooms, spinach, artichoke hearts, and asparagus tossed with basil pesto alfredo.	<b>27.00</b>
<b>SCALLOP SPINACH SALAD</b> Lightly dusted and pan fried scallops over spinach with crisp bacon, mushrooms, egg, and red onion in orange poppy seed Dijon dressing. (Seared scallops upon request).	<b>17.95</b>

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

<b>SEARED AND ROASTED DUCK BREAST</b>	<b>26.00</b>	
Boneless Duck Breast seared crisp then roasted for moist tenderness. Served in Asian five-spice herb au jus with nightly risotto and vegetables.		
<b>DUCK BREAST a l'ORANGE in Gran Marnier Pan Sauce, served with</b>	<b>28.00</b>	
Steamed vegetables and Gruyere mashed potatoes.		
<b>FRENCH CUT LAMB CHOPS</b>	<b>28.00</b>	
Grilled with Greek spice rub, served with fresh vegetables and lemon Parmesan pasta topped with tomatoes, olives, feta and herbs.		
<b>CURRIED VEGETABLES seared broccoli, carrots, peas, onion, mushrooms,</b>	<b>18.50</b>	
and asparagus with, curry cream, and cranberry rice pilaf. (Add a coriander and cardamom crusted chicken breast)		<b>22.50</b>
<b>SPINACH CREPE FILLED WITH CHICKEN AND SHRIMP</b>	<b>23.50</b>	
Sautéed with spring onion, red peppers, and mushrooms, simmered in smoked gouda and Havarti sauce. Served with rice pilaf.		
<b>HERB-CRUSTED CHICKEN &amp; MUSHROOMS in tarragon pan gravy</b>	<b>18.95</b>	
Over roasted potato rounds.		
<b>APPLE BRANDY PAN ROASTED CHICKEN on spinach ricotta spaghetti</b>	<b>21.50</b>	
With balsamic melted tomatoes.		
<b>JAMBALAYA OF SHRIMP, CHICKEN, AND SAUSAGE</b>	<b>23.50</b>	
Sautéed red peppers, onions, mushrooms and green apple, deglazed and served with spicy Avery Island dirty rice.		
<b>SPINACH AND GOAT CHEESE SAUTEED CHICKEN</b>	<b>21.00</b>	
Served on ricotta spaghetti with lemon mustard seed cream sauce.		
<b>GRILLED CHICKEN CAESAR SALAD with goat cheese baguette points.</b>	<b>15.95</b>	
<b>ROASTED PORK TENDERLOIN IN BALSAMIC HERB AU JUS</b>	<b>22.50</b>	
Lightly crusted and served on nightly risotto with fresh vegetables.		
<b>TWIN PORK TENDERLOIN FILETS</b>	<b>23.95</b>	
Lightly floured and sautéed, served over roasted potato rounds in Prosciutto Cognac Cream Sauce with simmered onions and mushrooms.		
<b>PAN FRIED RAINBOW TROUT (available broiled upon request)</b>	<b>21.95</b>	
Served with balsamic melted tomatoes and warm corn and pepper relish.		
<b>SHRIMP &amp; CRAB STUFFED RAINBOW TROUT</b>	<b>26.95</b>	
Drizzled with lemon chiffon sauce & served with rice pilaf and vegetables.		

**This historic site, built in 1893 with hand made brick, served as a civic and social center for the community of Calhoun, South Carolina. In 1895, it served as the original site of Fort Hill Presbyterian Church, and later was operated until 1957 as a general store by Norman Boggs. It was renovated in 1974 and renamed Calhoun Corners by Ed and Mary Lang Olson.**

**Calhoun Corners Restaurant, owned by the Corontzes family, operated successfully until the fire in the early morning hours of November 1, 1997. With the Corontzes 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  
103 Clemson St.  
Clemson, SC  
Serving Dinner Monday-Saturday**

**Our partner restaurant:  
Pixie & Bill's  
1058 Tiger Boulevard  
Clemson, SC  
Serving Lunch Monday-Friday  
Dinner Monday-Saturday**

**CORONTZES,  
Owned and Operated  
[www.tigergourmet.com](http://www.tigergourmet.com)**