

Appetizers

Fried Cold Water Lobster Tail

Tempura fried and finished with our own Honey Lemon Glaze
30

Chilled Seafood Bar

2 Colossal Shrimp, 2 Oysters on the Half Shell, and Premium
Chilled Jumbo Lump Blue Crab on Ice
13

Oysters Rockefeller ala Peppermill

Spinach Bechamel, Romano Cheese and Hollandaise Gratinee
10

Escargot in Garlic Butter

Our Garlic Walnut Butter makes this the Best in the City
9

Mushrooms Carolina

Filled with Succulent Crabmeat and Shrimp Topped with a Sauce Bourignon
8

Crab & Lobster Cake

Served with Dill Crème Fraiche and Smoked Corn-Tomato-Cucumber Relish
13

Seafood Thermidor en Casserole

A Delicate blend of Maine Lobster, Shrimp, and Crabmeat baked with Romano,
Gruyere Cheese and Sweet Vermouth Crème
12

Creole Blackened Filet Mignon

Accompanied by a House-Made Worcestershire Beurre Blanc, wilted Spinach and Mushroom Duxelle
10

Stax's Chilled Seafood Tower

Gulf Shrimp, Oysters Du Jour, Seared Rare Ahi Tuna, Jumbo Lump Blue Crab Cocktail,
Chef's Selection Nori Rolls, Sashimi and 1.25# Live Main Lobster
Serves 2 to 4
75

Salads

Caesar Salad ala Stax

Romaine Lettuce tossed with Roasted Peppers,
Roasted Sweet Vidalia Onions, Parmesan Cheese and Garlic Petite Croutons
4

Spinach Salad

Fresh Baby Spinach, Clemson Blue Cheese, Savory Pecans, Sweet Vidalia Onions
Tossed in a Roma-Tomato-Pesto Aged Balsamic Vinaigrette
4

Peppermill's Chopped Salad

Chopped Iceberg, Field Greens, Tomatoes, Clemson Blue Cheese, Scallions,
Crispy Prosciutto, Hearts of Palm and Artichokes tossed in our signature House Dressing
4

Steaks, Chops and Premium Seafood

U.S.D.A. PRIME or TOP CHOICE Midwestern Corn Fed, Minimum Aged 28 days

American Kobe Ribeye

Hand cut from the Wagyu breed cattle well known
In Japan for it's heavy marbling which makes it the
most tender and flavorful cut on our menu. Min cut 12oz
Market Price

Center Cut Filet Mignon

A tender cut from the Tenderloin
8oz 28
12oz 34

Bone in Ribeye

Tender cut of beef left on the bone to enhance flavor
and juiciness
16oz 28
22oz 38

Bone In Filet Mignon

A Premium cut of beef from the Tenderloin
left on the bone for superior flavor and juiciness
13oz 36

New York Strip

Premium Center Cut Steak thick and well marbled
Top Choice 12oz 23
Prime 12oz 33
Prime 20oz 55

Filet of Ribeye

Cut from the very heart of the Ribeye
16oz 40

Chateaubriand for two

Parmesan Tomato, Sautéed Asparagus, White
Truffle Mashed Potatoes, Sauce Béarnaise Charbroiled
and presented tableside
66

Lamb Chops

Marinated in Olive Oil and Greek
Spices served with Lamb Demi Glace
31

Add any Sauce to your Steak 2.95

Stax Only Steak Sauce
Makers Mark Onions

Béarnaise
Peppermill Peppercorn

Hollandaise
Diane Sauce

Live Maine Lobsters
Market

Madagascar Lobster Tail
Market

Stone Crab Claws
Market
Oct 15 – May 15

Fresh Selections

Based on Availability

North Carolina Mountain Trout, Atlantic Salmon, Chilean Sea Bass, Carolina Black Grouper,
Florida Key's Mahi Mahi, Alaskan Halibut, Hawaiian Mong Chong, Hawaiian #1 plus Ahi Tuna,
True Gulf Red Snapper, Charleston Dayboat Swordfish, U10 Dry Pack Scallops, Ocean Garden
White U10 Shrimp, Louisiana Ameripure Oysters, Jumbo Lump Crabmeat

On the Side

Select one
Additional sides 3.00 each

Young Green Beans with Extra Virgin Olive Oil

Sautéed Asparagus with Hollandaise

Creamy Sun Dried Tomato and Basil Orzo

Stone Grits and Asiago Cake with Tasso Creme

White Truffle Mashed Potatoes

Garlic Sautéed Spinach

Wasabi Mashed Potatoes

Parmesan Oven Roasted Tomato

Garlic and Veal Glace Mushrooms

Lemon Butter Sautéed Artichokes

Garlic Chive Mashed Potatoes

Braised Romaine with Tabasco Vinaigrette

Chef Features

Tuscan Lamb Rack

14oz marinated New Zealand Rack of Lamb oven broiled and served with a charred red onion, basil chiffonade, Roasted Red Peppers and Caper Berry Relish with Virgin Kalamata Olive Oil and 18 year Balsamic Syrup Served with Garlic Chive Mashed Potatoes

26

Crescent City Chicken

Breast of Chicken pan sautéed with Artichokes, Mushrooms Tasso Ham and finished with a Creole Mustard Bechamel and served with our White Truffle Mashed Potatoes

16

Trout Handford

Panko and Chive encrusted Mountain Trout pan sautéed and garnished with Jumbo Lump Crabmeat and Lobster Buerre Blanc served with oven roasted tomato and Wasabi Mashed Potatoes

19

Salmon Luis

Charcoal Grilled Salmon Filet topped with a Roma Tomato-Pesto-Balsamic puree, Dill Crème Fraiche, Spinach, and a Smoked Corn Cucumber and Tomato Relish served with Wasabi Mashed Potatoes

24

Veal Roulade

Provimi Veal rolled with aged Prosciutto, fresh Spinach, Pimentos, and roasted Garlic Pomodoro sauce with White Truffle Mashed Potatoes

22

French Quarter Filet Mignon

Creole Blackened and Charcoal Grilled Filet Mignon accompanied by House Made Worcestershire Beurre Blanc, Mushroom Duxelle, Sautéed Artichokes and Garlic Chive Mashed Potatoes

25

Maker's Mark "Prime" Bone-In Rib eye

16 Ounces of "Prime" Bone-In Center Cut Rib eye Seasoned, Charcoal Broiled and served with a Caramelized Vidalia Onion and Maker's Mark Veal Glace served with a Fire Roasted Red Pepper, Wasabi Mashed Potatoes and Baby Asparagus

32

Chilean Sea Bass

Center-Cut Chilean Sea Bass Pan Seared and Braised with Zucchini, Squash, Onions, Carrots, and a Tomato Pernod Reduction. Served with Garlic Chive Mashed Potatoes

30

Walnut Encrusted Grouper

Broiled Black Grouper encrusted with Walnuts and topped with a Creole Mustard Peppercorn Cream Sauce. Served with White Truffle Mashed Potatoes and Braised Romaine with a Tabasco Vinaigrette.

29

Boursin Chicken

Herb and Panko encrusted breast of Chicken pan sautéed stuffed with Garlic Boursin Cheese with a Spinach and Chive Béchamel served with Sautéed Green Beans and Garlic Chive Mashed Potatoes

15