
Appetizers

Saganaki Flambeé

Imported Greek Kefalograviera Cheese sautéed and finished tableside

9

Colossal Shrimp Cocktail

Served with Stax house-made Cocktail Sauce

12

Pancetta Sea Scallops

Broiled and served over a bed of sautéed Spinach topped with a Saffron Beurre Blanc

10

Chilled Seafood Bar

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

13

Oysters du Jour

Ameripure Oysters with Stax house-made Cocktail Sauce

9

Oysters Rockefeller ala Peppermill

Spinach Béchamel, Romano Cheese and Hollandaise Gratinee

10

Escargot in Garlic Butter

Our Garlic Walnut Butter makes this the Best in the City

10

Shrimp Scampi

A Peppermill original, Sicilian style sautéed Shrimp in butter, garlic, lemon and white wine

12

Mushrooms Carolina

Filled with Succulent Crabmeat and Shrimp Topped with a Sauce Bourguignon

9

Crab & Lobster Cake

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

13

Athenian Lamb Rack Chop

Marinated Lamb Chops charbroiled and topped with a demi glace

10

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, and 1.25# Live Maine Lobster

Serves 2 to 4

80

SUSHI MENU

TUNA TATAKI

Pan seared ahi tuna, garnished with chiffonade of iceberg lettuce, drizzled with tabasco ponzu sauce.

10

BEEF TATAKI

Grilled blackened filet, garnished with chiffonade of iceberg lettuce and black and red tobiko, drizzled with ponzu sauce.

9

CALIFORNIA ROLL

Crabstick, cucumber, and avocado, topped with sesame seed.

7

CRABSTICK ROLL

Crabstick, cucumber, and avocado, topped with shaved crabstick, masago, sesame seed, and savory pecan, mixed with spicy aioli.

8

MAUI ROLL

Ahi tuna and spicy aioli, topped with sesame seed and japanese chili sauce.

9

COWBOY ROLL

Grilled blackened filet, cucumber, and wasabi aioli, topped with paprika, served with barbeque sauce.

8

Salads

Seaweed Salad

Marinated Seaweed, served with Sliced Tomato, Smoked Corn Relish, and Chiffonade of Iceberg Lettuce, drizzled with Rice Vinegar Dressing.

6

Caesar Salad ala Stax

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

6

Spinach Salad

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

6

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

6

Mandarin Salad

Mixed Field Greens, Mandarin Orange Wedges, Dried Cranberries, Carmelized Pecans, Scallions, and Stilton Blue Cheese, tossed in an Aged Balsamic Vinaigrette

6

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 its heavy marbling which makes it the
most tender and flavorful cut on our menu. Min cut 12oz

Market

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 Bèarnaise
Charbroiled and presented tableside

66

Lamb Chops

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

31

Uptown Tableside Obsessions

Steak Diane

Veal Marsala

Chicken Picatta

Veal Oscar

Choice of an entree, two side items and accompanied with a chopped salad

33

Add any Sauce to your Steak 2.95

Stax Only Steak Sauce • Bèarnaise • Hollandaise • Makers Mark Onions • Peppermill Peppercorn • Diane Sauce

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 #1 plus Ahi Tuna ♦ Charleston Dayboat Swordfish ♦ U10 Dry Pack Scallops

Ocean Garden White U10 Shrimp ♦ Louisiana Ameripure Oysters ♦ Jumbo Lump Crabmeat

Live Maine Lobsters ♦ Madagascar Lobster Tail ♦ Stone Crab Claws (Oct 15 – May 15)

On the Side

Select One

(Additional sides 4.00 each)

Young Green Beans with Extra Virgin Olive Oil

Creamy Sun Dried Tomato and Basil Orzo

White Truffle Mashed Potatoes

Wasabi Mashed Potatoes

Garlic and Veal Glace Mushrooms

Garlic Chive Mashed Potatoes

Sautéed Asparagus with Hollandaise

Stone Grits and Asiago Cake with Tasso Creme

Garlic Sautéed Spinach

Parmesan Oven Roasted Tomato

Lemon Butter Sautéed Artichokes

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

28

Chicken Pomodoro

Panko and Pancetta encrusted Chicken Breast pan sautéed and served on a bed of Wilted Spinach and Sauce Pomodoro with Fresh Mozzarella and White Truffle Mashed Potatoes

18

Trout Handford

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

24

Salmon Luis

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

26

Veal Roulade

Provimi Veal rolled with aged Prosciutto, Fresh Spinach, Pimentos, and Roasted Garlic Pomodoro Sauce with White Truffle Mashed Potatoes

24

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

26

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 served on a bed of Sundried Tomato and Basil Orzo garnished with a Mancha Saffron Beurre Blanc.

32

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.

30

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

18