

APPETIZERS

SHE CRAB SOUP , rich and authentic, a house favorite	Cup...4.50 Bowl...6.50
SESAME SEARED TUNA with seaweed salad, ginger, wasabi & tempura-style dipping sauce	12.50
TUNA SASHIMI with seaweed salad, cucumber, ginger, wasabi and ponzu dipping sauce	12.50
BLACKENED STEAK BITES in burgundy bordelaise sauce with broiled bleu cheese	13.95
SEARED SEA SCALLOPS in red pepper Chardonnay butter on blistered corn relish	12.95
CRAB-STUFFED MUSHROOMS WITH FOUR CHEESES , blue crabmeat tossed with Smoked gouda, havarti, Parmesan, and cream cheese topped with panko crumbs	9.50
4-CHEESE CRAB SPREAD , served chilled with toasted naan and spicy crackers	8.95
CRAB CAKE on spinach chiffonade with whole grain mustard crème sauce	9.50
QUARTER POUND STEAMED SHRIMP with Bay spices, drawn butter and cocktail sauce	8.95
CAJUN SHRIMP SKEWERS Seared in brown butter and served on spinach chiffonade with a Dijon crème sauce	9.50
HUMMUS PLATTER grilled Naan, tomato, onion, kalamatta olive, Greek olive oil	7.95
SOUVLAKIA , Greek marinated chicken or pork skewers Served with toast points, feta spread, & cucumber-tomato salad with kalamata olives	12.50
ESCARGOT FLORENTINE Simmered in garlic butter with prosciutto, spinach, and fresh herbs	9.50
WARM BAKED ALMOND-CRUSTED BRIE With Amaretto raspberry sauce, fresh fruit and toasted baguette slices	8.50
NAAN CRUST WHITE CHEESE VEGETARIAN PIZZA with feta spread, basil pesto, artichokes, spinach, scallions, Havarti, tomato, and pepperoncini peppers	13.95
NAAN CRUST SAUSAGE PIZZA with onion, Havarti, Parmesan, tomato and pepperoncini	14.95
GOAT CHEESE-RICOTTA CROSTINI with roasted tomato and caramelized onion (add grilled shrimp)	7.50 12.50
GRILLED ASPARAGUS & PARMESAN ARTICHOKE HEARTS Asparagus spears grilled in infused olive oil sprinkled with toasted almonds and drizzled with Hollandaise sauce along with Parmesan crusted artichoke hearts	8.95

SALAD OPTIONS:

Green Salad with English cucumber, tomato, mushroom, carrots, and red cabbage	2.95
Caesar Salad tossed with croutons and fresh shredded Parmesan	4.95
Special Salad w/grilled shrimp , artichoke hearts, olives, peppers, Parmesan, balsamic dressing	7.95
Spinach Salad with boiled egg, bacon, onion, tomato, cucumber, and mushroom	4.95
Greek Salad with olives, feta, tomato, cucumber, onion and pepperoncini	5.95
Warm Goat Cheese crostini on romaine w/cranberries, toasted almond, tomato and Parmesan	6.95

All dressings are house-made and gluten free: Bleu Cheese, 1000 island, Caesar, Roasted Pepper Ranch, Orange Dijon Poppy Seed, Balsamic Vinaigrette, and Lemon Vinaigrette

Our menu contains items that may be served raw or undercooked according to government guidelines. Consuming raw or undercooked meats, poultry, shellfish, or egg may increase your risk of food borne illness.

**ANGUS PRIME RIB AND
ALL-NATURAL, FRESH-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
Broiled Gruyere Cheese	4.95
PRIME RIB (12 ounce cut)	29.50
Slow-roasted daily, served in homemade simmered au jus from ribs (Larger cuts available upon request)	
PRIME RIB AND LOBSTER TAIL PLATTER	PV
RIB EYE STEAK (12-ounce cut)	26.95
PAN SEARED RIB EYE	29.95
In a soy-based searing sauce with sautéed mushrooms and horseradish cream dipping sauce	
GRILLED RIB EYE topped with SAUTÉED SHRIMP SCAMPI	31.95
Served with steamed rice pilaf or herb buttered spaghetti 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 Blue crabmeat and finished with house béarnaise	
TWIN FILETS	30.95
Pepper crusted filets grilled and served over roasted potato rounds in a prosciutto, cognac, mushroom and onion cream sauce	
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 th century dish by folding French puff pastry lined with seasoned pate and onion-mushroom duxelles around a choice filet, baked golden and served with Burgundy Bordelaise Sauce	

FRESH FISH AND SEAFOOD

FRESH CATCH OF THE DAY , prepared nightly in the chef's manner	PV
SESAME SEARED AHI TUNA on shrimp fritter cake with a light Szechuan sauce served with steamed vegetables or seasoned seaweed salad	28.00
TWIN CRAB CAKES our original recipe loaded with crabmeat and served on fresh spinach chiffonade with a whole grain mustard crème sauce	22.95
LOBSTER TAILS PLATTER with drawn lemon butter Served with a warm corn relish, fresh vegetables, and baked potato	PV
SHERRY NEWBURG LOBSTER AND SHRIMP on PUFF PASTRY Six-ounce lobster tail and shrimp simmered in Newburg cream sauce with mushrooms, julienne carrots, and Danish havarti	28.95
COQUILLES de MAISON Sea scallops sautéed in roasted garlic Chardonnay butter with bacon, mushrooms, and cream, then broiled with bits of Gruyere and Brie	28.50
SCALLOPS PROVENCAL Seared scallops crusted in Herbes de Provence, drizzled with parsley lemon butter and served with grilled asparagus and steamed rice pilaf	28.50
SHRIMP IN SAFFRON WINE SAUCE with curry rice and braised broccoli	27.50
FRIED SHRIMP with ZESTY REMOULADE DIP Fried with a light seasoned breading and served with fresh vegetables, warm corn and red pepper relish, and baked potato	22.50
BAKED SEAFOOD TRIO Shrimp, scallops, and crabmeat baked over rice in a Parmesan and roasted red pepper Chardonnay butter topped with broiled Havarti	25.00
SPICY SHRIMP & SAUSAGE on STONE-GROUND GRITS Large shrimp sautéed with premium sausage in a spicy Cajun cream sauce with fresh shaved Parmesan on slow simmered grits	23.95
MEDICI SHRIMP AND PARMESAN PASTA Sautéed shrimp with roasted red peppers, mushrooms, spinach, artichoke hearts, and asparagus tossed with basil pesto alfredo	27.00
SCALLOP SPINACH SALAD Lightly dusted and pan fried scallops over spinach with crisp bacon, mushrooms, egg, and thin sliced onion w/ orange poppy seed Dijon dressing (Seared scallops available upon request)	17.95

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

SEARED AND ROASTED DUCK BREAST	26.95
Boneless Duck Breast seared crisp then roasted for moist tenderness. Served in Asian five-spice herb au jus with risotto and vegetables	
DUCK BREAST a l'ORANGE in Gran Marnier Pan Sauce, served with steamed vegetables and Gruyere mashed potatoes	28.95
GREEK SPICE GRILLED LAMB CHOPS in herb au jus served with Parmesan pasta tossed with tomatoes, olives, and feta	28.00
CURRIED VEGETABLES seared broccoli, carrots, onion, mushrooms, and asparagus in curry cream sauce. Served with cranberry rice pilaf (Add a coriander and cardamom crusted chicken breast)	18.50 23.50
SPINACH CREPE FILLED WITH CHICKEN AND SHRIMP	25.50
Sautéed with spring onion, red peppers, and mushrooms, simmered in smoked gouda and Havarti sauce. Served with rice pilaf	
HERB-CRUSTED CHICKEN & MUSHROOMS in tarragon pan gravy over roasted potato rounds. Served with fresh vegetables	18.95
APPLE BRANDY PAN ROASTED CHICKEN with green apples, sliced carrots and grape tomatoes on spinach ricotta spaghetti.	22.50
JAMBALAYA OF SHRIMP, CHICKEN, AND SAUSAGE with red peppers, onions, mushrooms and green apple, deglazed and served with spicy Avery Island dirty rice	26.50
SPINACH AND GOAT CHEESE STUFFED CHICKEN	22.50
On spaghetti with sautéed tomatoes in light lemon mustard cream sauce	
GRILLED CHICKEN CAESAR SALAD with goat cheese baguette points	15.95
ROASTED PORK TENDERLOIN IN BALSAMIC HERB AU JUS	22.50
Lightly crusted, served on risotto with vegetables and sautéed mushrooms	
TWIN PORK TENDERLOIN FILETS	23.95
Lightly crusted and sautéed, served over roasted potato rounds in Prosciutto Cognac Cream Sauce with simmered onions and mushrooms	
PAN FRIED RAINBOW TROUT (available broiled upon request)	22.50
Served with warm corn-red pepper relish and vegetables	
SHRIMP & CRAB STUFFED RAINBOW TROUT with lemon beurre blanc	27.50
Served with warm corn-red pepper relish and vegetables	

A Little History on Calhoun Corners

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 meeting site of Fort Hill Presbyterian Church, and later was operated until 1957 as a general store and residence of the Norman Boggs family. 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
(864) 654-7490**

**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**