

The Mayor's House Restaurant, Litchfield, SC
843-237-9082

Landfood Specialties

***Chicken Portobella Marsala* \$16.95**

Boneless breast of chicken sauteed with portobella mushrooms in a Marsala wine sauce over linguine

***Chicken New Orleans* \$20.95**

Boneless breast of chicken sauteed with shrimp & scallops in a light Cajun cream sauce over linguine

***Lacquered Duckling* \$21.95**

Slow roasted half duckling w/an orange-honey-soy glaze

***Filet Mignon Royale* \$25.95**

served over demi-glace & glazed with sauce béarnaise

***Steak Au Poivre* \$25.95**

center cut filet mignon with a cognac, green peppercorn & dijon cream sauce, topped with sauce béarnaise

***Grenadin of Beef* \$26.95**

three medallions of filet mignon, each topped with a different sauce...béarnaise, choron & mushroom

***Petite Filet & Fried Lobster* \$26.95**

Broiled 4oz filet mignon & fried 4oz Maine lobster tail

Supersize - add 4oz filet \$12, 4oz lob tail \$12

***Veal Oscar* \$21.95**

Sautéed medallions of veal topped with lump crab, veal demi-glace, asparagus & sauce béarnaise

***Veal Marsala Parmigiano* \$19.95**

Sautéed with Marsala wine, veal demi-glace & marinara, topped with mozzarella over linguine

***Crispy Pork Osso Buco* \$24.95**

Braised pork shank with a lightly crisped outside, served with it's natural demi-glace over mashed potatoes w/fried spinach

***Mint Julep Rack of Lamb* \$25.95**

Seared & roasted with a bourbon mint sauce

***Chateaubriand for Two* \$55.00**

Center cut tenderloin served with béarnaise & mushroom marchands de vin (carved tableside at tables of 6 or less)