

# Calhoun Corners Restaurant

103 Clemson St 29631-1087 · +18646547490 · Updated: Jan 14, 2026

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## APPETIZERS 14

### She Crab Soup

rich and authentic, a house favorite

#### AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

### Sesame Seared Tuna

**\$12.50**

with seaweed salad, fresh ginger, wasabi and sesame soy dipping sauce

### Warm Baked Almond-crusted Brie

**\$7.50**

served with raspberry sauce, fresh fruit and toasted baguettes

### White Cheese Flatbread Pizza

**\$8.50**

with feta spread, basil pesto, artichokes, spinach, scallions, havarti, and tomato

### Crab-stuffed Mushrooms With Four Cheeses

**\$8.95**

lump crab meat tossed with smoked gouda, havarti, parmesan, and cream cheese, drizzled with lemon butter and broiled

### Hot Artichoke Parmesan Crab Dip

**\$7.95**

baked golden and served with seasoned crostini and spicy crackers

### Crab Cakes

**\$9.50**

on spinach chiffonade with whole grain mustard sauce

### Quarter Pound Steamed Shrimp

**\$8.95**

steamed in bay spices, served with drawn butter and cocktail sauce

### Grandma Moores Cajun Shrimp Skewers

**\$8.50**

seared in brown butter and served over a bed of spinach chiffonade with lemon mustard sauce

### Grecian Crostini

**\$7.50**

sauteed onions, tomatoes, spinach, kalamatta olives, and feta cheese, served with sliced baguette toasted in seasoned olive oil

### Basil Pesto Cream Cheese Bake With Roasted Peppers

**\$6.50**

served with homemade croutons and spicy crackers

### Escargot Florentine

**\$7.95**

simmered in garlic wine butter with prosciutto, spinach, and fresh herbs

### Grilled Asparagus & Parmesan Artichoke Hearts

**\$7.50**

asparagus spears grilled in infused olive oil and drizzled with hollandaise; artichoke hearts broiled with parmesan butter

## Spanakopeta & Tiropeta Platter (enough For Two)

\$9.95

spanakopeta (fillo-wrapped spinach and cheeses), tiropeta (fillowrapped cheese triangles) baked golden and served with fresh fruit

## APPETIZERS - FOR YOUR ENTREE 3

### Spinach Salad Substitute

\$2.25

### Grilled Shrimp Salad With Hearts Of Palm Sub

\$3.95

### Split Charge (includes Second House Salad, And Sides)

\$8.00

## ANGUS PRIME RIB AND ALL NATURAL HAND-CUT BEEF 12

### Sides To Complement Your Beef Selection

#### AVAILABLE OPTIONS

House Dijon Bearnaise Sauce Or Hollandaise Sauce:

\$2.00

Roasted Garlic And Wine Sauteed Mushrooms: \$3.00

Bleu Cheese Crumbles: \$2.25

### Prime Rib

slow-roasted daily with simmered au jus

#### AVAILABLE OPTIONS

Mary Langs Cut (10 Ounce Cut): \$21.00

Eds Cut (14 Ounce Cut): \$24.95

### Prime Rib And Lobster Tail Platter

### Thick Cut Rib Eye Steak

\$23.95

### Pan Seared Thick Cut Rib Eye

\$25.95

in a soy-based searing sauce with sauteed mushrooms and horseradish cream dipping sauce

### Scampi Sauteed Shrimp Over Grilled Rib Eye

\$27.95

served with steamed rice pilaf or herb buttered angel hair pasta

### Filet Mignon

\$23.95

fully trimmed and grilled over infrared heat

### Filet Bardin

\$25.50

topped with broiled goat cheese and house bearnaise

### Imperial Filet Mignon

\$27.50

mounded with lump crabmeat and finished with house bearnaise

### Twin Filets In Prosciutto Cognac Cream Sauce

\$26.95

rolled in crushed peppercorns, grilled and served over roasted potato rounds with simmered mushrooms. a calhoun corners signature dish

### Grecian Filet Mignon

\$26.50

a simmered mixture of mushrooms, bacon, oregano, and spring onion in garlic wine butter and broth over grilled filet, topped with feta crumbles

## Beef Wellington Bordelaise

\$28.50

we begin this classic 18th century dish by folding a puff pastry lined with savory pate, spring onion, and mushrooms around a choice filet, baked golden and served in burgundy bordelaise

## FRESH FISH AND SEAFOOD 12

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### Fresh Catch Of The Day

prepared in the chefs manner

### Twin Crab Cakes

\$21.00

our original recipe loaded with crabmeat and served on fresh spinach chiffonade with two sauces

### Lobster Tails Platter

served with a zesty corn and red pepper relish in vinaigrette, fresh vegetable and warm lemon butter

### Sherry Cream Shrimp & Lobster Bake On Puff Pastry

\$25.50

cold-water lobster tail and shrimp baked in sherry cream sauce with mushrooms and havarti

### Broiled Lobster Tail On Shrimp Fritter Cakes

\$24.50

drizzled with a simmered seafood pan sauce of brown butter, cream, and a touch of bay spices served fresh vegetable

### Coquilles De Maison

\$22.50

sea scallops sauteed in roasted garlic chardonnay butter with mushrooms, bacon and cream, then dotted with broiled bits of swiss and brie cheese

### Scallops Provencal

\$23.50

seared scallops crusted in herbes de provence, drizzled with parsley lemon butter and served with grilled asparagus and steamed rice pilaf

### Fried Shrimp With Zesty Remoulade Dip

\$19.95

fried with very light breading and served with fresh vegetable, corn and red pepper relish, and baked potato

### Baked Seafood Trio

\$21.00

shrimp, scallops, and crabmeat baked over rice in a parmesan and roasted red pepper chardonnay butter topped with broiled havarti

### Spicy Shrimp & Sausage On Stone-ground Grits

\$19.50

large shrimp sauteed with premium sausage in a spicy cajun cream sauce with fresh shaved parmesan over coarse-ground grits

### Medici Shrimp And Pasta

\$18.95

garlic sauteed shrimp with roasted red peppers, mushrooms, and fresh spinach served over basil pesto pasta alfredo

### Broiled Scallop Spinach Salad

\$14.95

topped with crisp bacon, mushrooms, egg, and red onion in our poppy seed dijon vinaigrette

## DUCK, LAMB, CHICKEN, PORK TROUT AND VEGETARIAN 11

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### Seared And Roasted Duck Breast

\$21.95

boneless duck breast seared crisp then roasted for moist tenderness. served in five-spice herb au jus with nightly risotto and vegetables

### French Cut Lamb Chops

\$26.95

grilled with greek spice rub and served with fresh vegetable and lemon parmesan pasta topped with tomatoes, olives, feta and herbs

<b>Spinach Crepes Filled With Chicken And Shrimp</b>	<b>\$21.50</b>
jumbo shrimp and chicken medallions sauteed with spring onion, roasted red peppers, and mushrooms, finished with a smoked gouda and havarti cheese sauce. served with steamed rice pilaf	
<b>Herb-crusted Chicken In Tarragon Pan Gravy</b>	<b>\$18.95</b>
pan sauteed chicken breast served on roasted potato rounds in savory white wine tarragon gravy with sliced mushrooms	
<b>Shrimp, Chicken, And Sausage Jambalaya</b>	<b>\$19.50</b>
sauteed sweet red peppers, onions, and chopped vegetables, deglazed and tossed with low country rice in grandma moores cajun spice blend	
<b>Spinach And Goat Cheese Stuffed Chicken</b>	<b>\$19.50</b>
served on angel hair in a lemon and mustard seed cream sauce with parmesan and artichoke stuffed mushroom	
<b>Roasted Pork Tenderloin In Balsamic Herb Au Jus</b>	<b>\$20.00</b>
lightly crusted and served on nightly risotto with fresh vegetables	
<b>Twin Pork Tenderloin Filets</b>	<b>\$22.50</b>
lightly floured and sauteed, served over roasted potato rounds in our popular prosciutto cognac cream sauce	
<b>Blue Ridge Mountain Rainbow Trout</b>	<b>\$18.95</b>
fresh rainbow trout pan sauteed with lemon butter, fresh herbs and white wine topped with almonds and served with parmesan and artichoke stuffed mushroom. available fried on request	
<b>Shrimp &amp; Crab Stuffed Rainbow Trout</b>	<b>\$22.95</b>
served in a lemon chiffon sauce with rice pilaf and fresh vegetables	
<b>Tuscan Style Vegetarian Pasta</b>	<b>\$17.50</b>
a garlic oil saute of roasted red peppers, spinach, mushrooms, artichoke hearts and asparagus in basil pesto wine sauce over pasta	

## DESSERTS 6

<b>Warm Caramel Brownie Sundae</b>	<b>\$6.00</b>
topped with chopped pecans, premium vanilla ice cream, real whipped cream and a cherry	
<b>Tall Cheesecake Brulee</b>	<b>\$5.75</b>
new york style cheesecake in graham crust with a hand-fired caramelized top. served with a light caramel drizzle	
<b>Refreshing Lemon Sorbet</b>	<b>\$3.75</b>
served with raspberry drizzle and fresh lemon zest	
<b>Genuine Key Lime Pie</b>	<b>\$4.95</b>
refreshingly creamy key lime pie in granola, almond and oat crust with a touch of coconut	
<b>Snickers Pie</b>	<b>\$5.75</b>
graham crust layered with fudge brownie, cream cheese filling, chocolate, peanuts and caramel	
<b>Classic Chocolate Sundae</b>	<b>\$4.50</b>
rich vanilla ice cream topped with dutch chocolate sauce, chopped walnuts, whipped cream and a cherry	