

Rainwater

Beginnings / Salads

SOUP OF THE DAY <i>seasonal ingredients</i>	7
CRAB BISQUE <i>with an Asiago cheese twist, chives and a sherry drizzle</i>	9
ARTISANAL CHEESES <i>Chef's selection with appropriate accompaniments</i>	14
FRITTO MISTO <i>crispy shrimp, calamari, gulf fish, scallions, with two sauces</i>	13
HOUSE CURED SALMON TARTAR <i>gaufrette potatoes, pesto goat cheese, dried cured olives and preserved lemon vinaigrette</i>	11
MARYLAND CRAB CAKE <i>cracked mustard beurre blanc, basil aioli, haystack potatoes</i>	15
DUCK CONFIT SPRING ROLLS <i>port wine demi and watercress</i>	12
SHRIMP SALAD <i>grilled Asian marinated shrimp, mesclun greens, julienne tomatoes and cucumbers, crispy fried rice noodles, and a creamy wasabi vinaigrette</i>	11
SCALLOPS <i>rock shrimp scampi risotto, plum tomato and parsley, preserve lemon oil</i>	14
CAESAR SALAD <i>Asiago, garlic brioche croutons, lime-anchovy dressing</i>	8
SPINACH AND WARM BRIE SALAD <i>toasted almonds, cranberries, red onions, and bacon sherry vinaigrette</i>	9
RAINWATER SALAD <i>chiffonnade lettuce, feta, olives, pepperoncinis, cherry tomatoes, herb dressing</i>	7

Entrees / Seafood

SALMON <i>artichoke goat cheese grit cake, lemon pepper beurre blanc with asparagus tomato artichoke relish</i>	25
GROUPEL <i>wild mushroom grits, asparagus, and leek cream sauce with crispy sautéed mushrooms</i>	26
MAHI MAHI <i>butternut squash, spinach and crawfish risotto with roasted butternut squash fondue</i>	26
SCALLOPS <i>rock shrimp scampi risotto, plum tomato and parsley with preserve lemon oil</i>	28

Entrees / Meat and Fowl

MARINATED PORK CHOP <i>walnut crusted three cheese noodle cake, spinach sautéed with dried cherries, golden raisins and roasted garlic, balsamic demi glace</i>	25
LAMB CHOPS <i>peanut crusted rack of lamb with red curry sweet potato, grilled asparagus with lamb jus</i>	32
HERB MARINATED BEEF TENDERLOIN <i>roasted garlic mash, sautéed spinach with applewood smoked bacon, buttermilk fried shiitake mushrooms with wild mushroom demi</i>	36
NEW YORK STRIP AU POIVRE <i>buttermilk Asiago mashed potatoes, haricot verts with roasted garlic</i>	31
CRISPY DUCK BREAST <i>duck confit and gorgonzola mornay crepes, white truffled sweet potatoes, with dried cherry port jus</i>	23
GRILLED CHICKEN <i>citrus marinated chicken breast, tempura battered Vidalia onion rings, buttermilk Asiago mashed potatoes, and a red wine jus</i>	20

Sides:

MAC & BLUE CHEESE 3.50
BUTTERMILK ASIAGO MASHED POTATOES 3.50
HARICOT VERTS 3.50
ASPARAGUS 3.50
ROASTED GARLIC MASH 3.50
LEMON AND PARSLEY RISOTTO 3.50
ARTICHOKE GOAT CHEESE GRIT CAKE 3.50
SPINACH 3.50

Wine Feature

Poppy
Pinot Noir
2005

"Poppy Pinot Noir hails from one of the coolest micro climates in California! The long, slow growing season gives us a rich and concentrated wine that really tastes like exemplary Pinot Noir.

\$35 bottle
\$9 glass

*A gratuity of 18% may be added to parties of seven or more.

*A gratuity of 20% may be added to parties of eleven or more.

Corkage \$15.00

We accept Visa, MasterCard, Diners, American Express, Travelers Checks and Cash.

Rainwater's menu is seasonal, sometimes changing daily, allowing us to provide only the freshest and best ingredients to our guests.