



ROWLAND'S

SPA MENU



STARTERS

Hawaiian Blue Spot Prawns 11.95

Sauteed with Tomatoes, Edamame
and Garlic over Grilled Sourdough

Sauteed Jumbo Lump Crabcake 10.95

Accompanied by Celeriac Remoulade

Rowland's House Salad 7.95

Chef's Choice of Mixed Greens



ENTREES

Miso Grilled Ahi Tuna 28.95

White Bean Puree, Lemon Confit and Aged Soy

Pan Roasted Trout Fillet 24.95

Anson Mills Carolina Gold Rice with Mussels and Winter Squash

Roasted Springer Mountain Chicken 23.95

Spaghetti Squash Vermicelli, Salt Baked Beets and Natural Jus

Marinated Wild Sea Bass 27.95

Broiled with a Sake Glaze and served with
Black Forbidden Rice and Organic Carrot Ginger Froth

Roasted Root Vegetable Plate 14.95

Chef's Choice of Winter Vegetables

