



Restaurant Week Menu

October 9th-14th, 2017

\$30 per person

(Choose one item from each course per person)

Appetizers:

*Crab Nachos: Avocado tortilla chips, lump crab meat, pepperjack cheese sauce, pico de gallo, & cilantro sour cream

*Fried Oysters: Cornmeal dusted and fried & spicy remoulade

*House Salad: Mixed field greens tossed with marinated tomatoes, bleu cheese, and homemade champagne shallot vinaigrette

*Cup of Soup: Choice of one of our homemade soups

Entrees:

*Petit Filet: Five ounce fire grilled petit filet, served over au gratin potatoes, with a Jack Daniel's bourbon demi glace, topped with crumbled bleu cheese and fried onion strings

*Norwegian Organic Salmon: Fire grilled, served over basmati rice, with a lobster brandy cream sauce, topped with a lobster, lump crab, & chive relish

*Mussels & Fries: P.E.I. Mussels sautéed in a saffron cream sauce, served over fries

*Shrimp & Grits: Fire grilled shrimp, served over cheesy grits, with andouille sausage gravy, topped with a bell pepper relish

Desserts:

*Pumpkin Cranberry Cake

*Sea salt caramel brownie

*Vanilla Gelato

