



Restaurant Week Menu

(540)825-1233

October 8th-13th, 2018

\$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, au gratin potatoes, Jack Daniel's bourbon demi, fried onions & bleu cheese

*Blackened Norwegian Organic Salmon: Fire grilled, basmati rice, spicy tomatillo sauce, & avocado pico de gallo

*Shrimp & Grits: Fire grilled, cheesy grits, cajun cream sauce, black bean & corn salsa

*Fish & Chips: Lager tempura battered & fried, fries, cole slaw, and tartar

Desserts:

*Pumpkin Cranberry Cake

*Sea salt caramel brownie

*Vanilla Gelato

*No substitutions. Price excludes beverages, alcohol, tax, and gratuity. Dine-in ONLY. A twenty percent gratuity will be added to parties of five or more. We are sorry, there are no separate checks. Consuming raw or undercooked food can increase your risk of food-borne illness.**