

Restaurant Week Menu

First

Please choose one

*Bowl of Soup Du Jour
House made with fresh ingredients*

*Caesar Salad
Romaine hearts, house made Caesar dressing, garlic crouton, and parmesan cheese.*

*Mountain Salad
Baby artisan greens, grape tomatoes, marinated mushrooms, and julienne carrot.
Served with your choice of dressing.
Mirassou Sauvignon Blanc; California*

Second

Please choose one

*Jumbo Lump Crab Cakes
Hand cut sea salted French fries, cream slaw, and Cajun remoulade.
19 Crimes Chardonnay; Australia*

*NY Strip Steak
Bourbon demi-glace, red bliss potatoes, and green beans.
Greg Norman Red Shark; California*

*Grilled Atlantic Salmon
Hickory syrup glazed, black-eyed pea salad, grilled lacinato kale, and
bourbon-black pepper BBQ Sauce.
Diama Sparkling Rose'; Italy*

*Mediterranean Chicken
Marinara Sauce with diced tomatoes, kalamata olives, onions, peppers, & feta cheese
served over penne pasta.
Stemmari Nero D'Avola; Italy*

Third

Please choose one

*Bread Pudding
Cheese Cake du Jour*

*\$35/ per person
\$45 w/wine pairing
Please, no substitutions*