

RESTAURANT WEEK DINNER MENU

3 COURSES FOR \$40.00 CHOOSE ONE ITEM FROM EACH COURSE

1ST COURSE

DEVILED EGGS

Fried Oysters, Chow Chow, Paprika

ARUGULA SALAD

Slow Roasted Beets, Oranges, Pecans, Balsamic Vinaigrette

POTATO SOUP

Pancetta, Aged Cheddar, Creme Fraiche, Chives

TUNA CEVICHE

Spicy Mayo, Pico, Avocado Crema

TATER TOTS

Buttermilk Sauce, Smokeed Salmon, Salmon Row, Chives, Chopped Egg

2ND COURSE

SHRIMP & GRITS

Shrimp Curry, Coconut Milk Grits, Toasted Cashews, Andouille Sausage, Cilantro

CHICKEN "POT PIE"

Carrots, English Peas, Potato, Chicken Velouté, Puff Pastry Top

TEMPURA FLOUNDER

Lobster Sauce, Charred Asparagus, Spinach, Honey Crisp Apples

2 PIECE FRIED CHICKEN

White or Dark Meat, Mac & Cheese, Cucumber Salad

SHORT-RIB RAGU

Pappardelle, San Marzano Glace, Pecorino

FLANK STEAK*

Fingerling Potatoes, Heirloom Tomatoes,
Chimichurri
+ \$5.00

3RD COURSE

BANANA PUDDING

Nilla Wafers, Vanilla Custard, Whipped Cream, Banana

FLOURLESS CHOCOLATE TORTE

Caramel Sauce, Sea Salt

CHEESECAKE PARFAIT

Graham Cracker Crumble, Strawberries