

RESTAURANT WEEK 2023 DINNER

PEAR SALAD

BABY ARUGULA, WATERCRESS, FETA CHEESE, CANDIED WALNUTS
CHERRY TOMATOES, POMEGRANATE DRESSING

SOUP DU JOUR

BEET SALAD

ROASTED BEETS, BLEU CHEESE, BALSAMIC GLAZE, EVOO

STEAMED MUSSELS
WHITE WINE BUTTER SAUCE

ENTREES

LAND AND SEA
2 SAUTEED SHRIMP, 6 OZ DAKOTA CUT SIRLOIN

SHRIMP AND GRITTS
TRUFFLE BUTTER SAUCE, BACON

COLD WATER STUFFED LOBSTER TAIL
4OZ LOBSTER TAIL STUFFED WITH CRAB MEAT

DESSERT
CHOCOLATE BROWNIE CHEESE CAKE
ICE CREAM
CHOCOLATE MOUSSE CUP

ALL ENTREES COME WITH CHEF VEGETABLE AND STARCH

\$40

ENHANCE YOUR DINNER WITH ONE OF OUR WINE SPECIALS

ACCO PROVANCE ROSE FRANCE

PINE RIDGE CHENIN BLANC VIOGNIER CALIFORNIA

MON FRERE CABERNET CALIFORNIA