



Restaurant Week
February 4-10, 2019

First Course:

Pate de Maison
Fresh Mozzarella, tomatoes, and Basil Pecan Pesto
Crab Rangoon
Salad of the Day

Second Course:

Parmesan encrusted Cod
Chefs Shrimp & Grits
Fresh Grilled Catch
Stuffed Pork tenderloin
Poulet du Jour

Third Course:

Southern Caramel Layer Cake
Bread Pudding, crème anglaise
Special Dessert

*\$30 per person, not including gratuity and tax**

**No other discounts, promotions or substitutes may be combined with this menu*

