



Restaurant Week Menu

3 Courses for \$33

STARTERS

Tomato Basil Bisque

Topped with an Asiago Crostini

Baby Spinach Salad

With Bacon, Blue Cheese, Red Onion and a Raspberry Vinaigrette

Caesar Salad

Romaine Lettuce tossed with a Traditional Caesar Dressing
and topped with Garlic Croutons

ENTREES

Grilled Boneless Pork Loin

With Mashed Potatoes and a Peach Poblano Chutney
& served with the Chef's Vegetable du Jour

Roasted Prime Rib of Beef

Served with Creamed Spinach, Mashed Potatoes and Au Jus

Grilled Mahi-Mahi

Served over Rice, topped with a Tomato Marmalade
& served with the Chef's Vegetable du Jour

Creamy Wild Mushroom Lasagna

With a Fresh Basil Pesto

Gulf Shrimp Low Country Shrimp &

Shrimp lightly sautéed and served over Soft White Cheddar Grits
with Creamy Corn, Bacon, & Green Onions

DESSERTS

Apple, Pear and Raisin Strudel

With a Walnut Crumble and Honey Drizzle

Cinnamon Beignets

With Salted Caramel and a Baileys Crème Anglaise

Chocolate Ganache Torte

With a Chambord Coulis

An 18% Gratuity will be added to Parties of 6 or more

No Menu Substitutions