

# Restaurant Week Menu

## January 12<sup>th</sup> – February 3<sup>rd</sup>

### 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.  
Diana 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**