



Restaurant Week Menu

January 11th - February 2nd

First Course

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.

Wedge Salad
Iceberg lettuce, Danish blue cheese, toasted walnuts, bacon, cherry tomatoes.

Brussels Sprouts
Spicy with a side of blue cheese dressing.
Thomas Schmitt Riesling; Germany

Entree Course

Please choose one

Jumbo Lump Crab Cakes
Rice pilaf, green bean
Menage a Trois Pinot Grigio; California

NY Strip Steak
Bourbon steak sauce, green beans, and mashed potatoes.
Menage a Trois Cabernet; California

Shrimp & Grits
Smoked cheddar grits, caramelized onions, fire roasted peppers, and andouille sausage drizzled with BBQ sauce.
Mirassou Chardonnay; California

Blackened Chicken Penne
Peppers, onions, and parmesan cheese in a Cajun cream sauce.
Cupcake Red Velvet; California

Dessert Course

Please choose one

Bread Pudding
Cheese Cake du Jour

\$35/ per person

\$45 w/wine pairing

Please, no substitutions