

Restaurant Week Menu \$22

Wine

Glass of Nathanson Creek Chardonnay or Cabernet

Appetizer Course

Beef Carpaccio with cracked pepper, lemon oil, asiago and baby arugula

Pork Short Rib with huckleberry-chipotle glaze and smoked gouda grits

Tequila Seared Scallops with shredded potato and a honey shallot butter sauce

Local Oyster Rockefeller stuffed with applewood bacon, spinach and onion

Salad Course

Mixed Greens, Tomato, or Caesar demi salad

Entrees

Smoked Salmon Encroute with blue crab and red onions served over artichoke risotto,
with sautéed asparagus tips

Duck Scallion Cakes with red skin mashed potatoes, sautéed green beans and a cabernet
reduction sauce

Lobster Ravioli with wilted baby arugula and a charred tomato cream

Beef Stroganoff – thinly sliced prime rib with a cracked pepper-cherve cream tossed with
penne, wild mushrooms and a baby spinach

Parmesan Oregano Chicken Brest with risotto, sautéed asparagus and a charred tomato
cream