



**RESTAURANT WEEK CELEBRATION  
JANUARY 21-29, 2012**

**THREE COURSE TASTING MENU  
\$28.00 PER PERSON**

**APPETIZER COURSE**

**MAMA'S FRIED GREEN TOMATOES**  
LIGHT & CRISPY W/ CREOLE SAUCE.... A FAMILY TRADITION

**GORGONZOLA GARLIC BREAD**  
TOASTED FOCACCIA, GARLIC HERB BUTTER,  
VIDALIA & GORGONZOLA FONDUE

**E L A'S CALAMARI**  
LIGHT BATTERED SERVED WITH SPICY REMOULADE

**ENTREE COURSE**

**GRILLED FILET MIGNON**  
GORGONZOLA BUTTER, WILD MUSHROOM RISOTTO & HERBS

**PAN SEARED DIVER SCALLOPS**  
CRAB RISOTTO, TRUFFLED BUTTER SAUCE

**CRAB CAKES**  
MARYLAND STYLE W/ ASPARAGUS & FORBIDDEN RICE

**DESSERT COURSE**

**E L A'S HAND CRAFTED PECAN PIE**

**CHOCOLATE BUNDT CAKE**

**KEY LIME PIE**