

HARBOUR TOWN GRILL

Prix Fixe Menu

Choice of Two Courses - \$19.95 | Choice of Three Courses - \$24.95

FIRST COURSE

Calamari Fritti

Crispy fried tentacles and tubes on arugula with tomato basil vinaigrette and garlic aioli
Recommended Wine Pairing: Riesling, Sauvignon Blanc

Fried Green Tomato Caprese

Fresh mozzarella, basil chips, portabella mushroom-herb pesto, roasted tomato vinaigrette
Recommended Wine Pairing: Sauvignon Blanc, Pinot Noir

Ricotta Gnocchi & Butternut Squash

Toasted hazelnuts, sage, brown butter & shaved Parmesan
Recommended Wine Pairing: Chardonnay

Caesar Salad

Hearts of romaine, house made croutons, shaved Parmesan and traditional dressing
Recommended Wine Pairing: Pinot Grigio (Gris), Pinot Noir

SECOND COURSE

Grilled 4 ounce Filet Mignon

Demi-glaçe, mashed Yukon golds, haricot verts & roasted Roma tomato
Recommended Wine Pairing: Cabernet Sauvignon, Merlot

Tenderloin Tips

Sautéed in brandy & peppercorn demi-glaçe with truffled polenta and haricots verts
Recommended Wine Pairing: Shiraz, Zinfandel

Grill-Roasted Prosciutto Wrapped Salmon

Limoncello-honey glaze, sautéed spinach, rosemary truffled frites, sicilian sweet & sour tomato, sultanas, basil, toasted almond relish, demi-glaçe
Recommended Wine Pairing: Chardonnay, Pinot Noir

Grilled Chicken Carbonara Redux

Grilled chicken breast, smoked bacon, peas, linguini, black pepper, Parmesan, sherry cream
Recommended Wine Pairing: Sauvignon Blanc, Pinot Noir, Shiraz

Shrimp & Linguini Arrabbiata

Jumbo shrimp, pancetta, linguini, tomato-basil sauce, red chile, Parmesan, grilled ciabatta
Recommended Wine Pairing: Chardonnay, Pinot Noir

THIRD COURSE

Key Lime Pie

House made with raspberry sauce

Pecan Pie

Served warm with Chantilly cream

Bittersweet Chocolate Terrine

Dried cherry compote, vanilla bean ice cream, candied almonds

Menu Available 5 pm to 9 pm Daily During Restaurant Week: January 21 - January 28, 2012

**Present Gate Pass for Reimbursement | 843.363.8380 or opentable.com*