

Sigler's Rotisserie & Seafood
RESTAURANT WEEK 2012!
3 Course Price-Fixe: \$23.95

Offered January 11 through January 31, 2012

First Course: (Choice of One)

Traditional Caesar Salad

(Eggless Dressing)

Special House Salad

Dressing choices: Roasted Tomato Vinaigrette, Ranch, Bleu Cheese, Thousand Island, Greek Feta, Honey Mustard

Soup Du Jour

Made daily from the Chef's personal recipe

Substitutions—3.75 additional

Petite Summer Salad

She-Crab Soup

Four Onion Soup

ROTISSERIE PRIME RIB OF STERLING BEEF (8 Oz.)-Au Jus **12 oz. \$29.95**

CALF'S LIVER

Apple Smoked Bacon, Caramelized Onions in Balsamic Veal Sauce
Crispy Green Apple Chips

ROTISSERIE HALF CHICKEN-

Lemon-Rosemary Jus

PORK SCHNITZEL

Breaded Pork Loin W/ Sauce of Lemon, Capers, Fresh Prosciutto

CLASSIC BEEF ROLADEN

Beef Rolled W/Bacon, Onion & Pickle, Braised in Red Wine Demi

SEAFOOD SPECIALTIES

Accompanied w/ Sigler's Garlic Smashed Potatoes & Fresh Vegetables unless otherwise noted

❖ **STUFFED FLOUNDER**

Deviled Shrimp & Crab topped w/ Citrus-Champagne Veloute`
Braised Spinach

HERB CRUSTED SALMON-Lemon Aioli- Braised Spinach

BLUFFTON SEAFOOD BROIL

Petite Stuffed Flounder, Shrimp, Scallops & Lump Crab Cake
Citrus -Champagne Veloute` Braised Spinach

❖ **PRINCE EDWARD ISLAND MUSSELS**

Flown in Daily. Extra Virgin Olive Oil, Garlic, Tomato & Fresh Herbs over Pasta

SHRIMP & GRITS

Sautéed Jumbo Shrimp, Caramelized Onion, Bell Peppers and Home made Tasso Ham
Gravy. Served over Creamy Stone Ground Grits

FRESHLY DUSTED & FRIED SEAFOOD Choice of one

Homemade Cole Slaw & Brew City Fries
Shrimp Flounder Oysters

GARDEN VEGETABLE BOWL

Please select a choice of 3

1. Fried Green/Red Tomato Stack with Spinach/Lemon Aioli
2. Creamy Stone Ground Grits, Bleu Cheese & Roasted Fennel
3. Spaghetti W/Spinach, Sundried Tomato & Oven Roasted Beets
4. Marinated & Char Grilled Romaine Heart
5. Brandied -Herb Mushrooms over Toasted Butter Croissant
6. Smashed Potatoes & Fresh House Vegetables

Third Course: Todd's Dessert of the Day