



RESTAURANT WEEK MENU 2026

\$48 per person (plus tax and gratuity)

STARTERS

(Choice of one of the following)

Roasted Yellow Tomato Bisque... crispy basil mozzarella fritters, mushrooms, and arugula

Winter Wedge Salad... crisp Iceberg lettuce, grilled zucchini, peppers, onions, fennel, butternut squash, chickpeas, feta, pepitas, and yogurt green goddess (GF)

Asian Beef Spring Rolls... horseradish crema, and sweet chili sauce

Classic Caesar Salad... romaine, croutons, and shaved parmesan

Crispy Panko Crusted Jumbo Shrimp... hot honey Aji Amarillo pepper sauce, and mango pico de gallo

ENTRÉES

Grilled Cherry Point, SC Swordfish... lemon orzo with tomato, capers, Castelvetrano olives, roasted red peppers, eggplant, onions, and artichoke with pistachio pesto

Braised Black Angus Beef Short Ribs... cauliflower gratin, and haricot verts with mushroom Bordelaise and pickled red onions (GF)

Seared Shrimp, Scallops, and Mussels... basmati rice, and broccolini with coconut curry broth and tomato chutney (GF)

Seared Arctic Char... ricotta gnocchi primavera with zucchini, roasted baby carrots, spinach, and peas with a butternut squash cream

DESSERTS

Key Lime Pie... mango, raspberry sauce, and whipped cream

Tuxedo Chocolate Mousse Cake... white chocolate raspberry truffle ice cream, hot fudge, and whipped cream

Caramel Apple Bread Pudding... Burnt Church Distillery Bourbon crème Anglaise, and date crumble