



**CHAMBER RESTAURANT WEEK • 30**  
**February 3 - 10, 2018**

**[SOUP OR SALAD]**

**SHE CRAB SOUP**

**SOUP DU JOUR**

**WINTER GREENS**

Local Squash, Sweet & Sour Cherries, Spiced Pecans, Smoked Feta, Charred Orange Vinaigrette

**CAESAR**

Russian Black Bread, Burrata, Parmigiano Regiano, White Truffle Dressing

**[ENTREES]**

**ALEXANDER'S SHRIMP AND GRITS**

Andouille Sausage "Gravy", Geechie Boy Grits, Cherry Tomatoes, Scallion

**BAKED FLOUNDER ROCKEFELLER**

Lump Crab, Smoked Gouda Béchamel, Spinach, Applewood Bacon, Whipped Yukon Gold Potatoes, Daily Vegetable

**HERB ROASTED PRIME RIB\***

8 oz cut, Au Jus, Horseradish, Whipped Yukon Gold Potatoes, Daily Vegetable

**[DESSERT]**

**CHOCOLATE PISTACHIO MARQUISE**

Dark Chocolate, White Chocolate, Pistachio Genoise

**KEY LIME BRULEE**

Graham Cracker Crust, Key Lime Custard, Caramelized Sugar

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*