



Restaurant Week 2016

\$28 per person

FIRST COURSE

(Choice of one)

Fried Green Tomatoes

With warm shrimp salsa, jack cheese and cayenne buttermilk ranch

Caesar Salad

crisp romaine, shaved Parmesan, croutons
& our own Caesar dressing

She Crab Soup

Rich & creamy with sherry

SECOND COURSE

(Choice of one)

Caramelized Catfish

Bacon cheddar grits, lump crabmeat, smoked tomato gravy

Chicken Romano

Romano panko encrusted, artichoke tomato bruschetta, lemon shallot butter

Andouille Crusted Red Fish

Savannah red rice, sautéed spinach and lemon shallot butter

THIRD COURSE

(Choice of one)

Pecan Pie

Crème Brulee

Price does not include tax or gratuity. Beverages not included.

*These items are cooked to order. Consuming raw or undercooked meats, seafood, mollusk or eggs may increase your risk of foodborne illness.