



## **Restaurant Week Menu 2015**

**\$27**

**Mushroom Bisque with Gorgonzola Crostini**

**Crispy Pork Belly with Cheddar Grits with a Smoked Orange Barbecue Sauce**

**Roasted Beet Salad with Chèvre and a Tarragon Dressing**

**Spinach Salad with Bacon, Blue Cheese, Red Onion & a Raspberry Vinaigrette**

### **ENTREES**

**Roasted Prime Rib with Mashed Potatoes and Parmesan Creamed Spinach**

**Gulf Shrimp & Andouille Sausage Jambalaya over Rice**

**Grilled Mahi-Mahi over Rice topped with a Pine Nut Gremolata**

**Butternut Squash Ravioli with a Maple Brown Butter Sauce and Toasted Pecans**

**Grilled Pork Loin with Apple Bourbon Chutney & the Chef's Vegetable du Jour**

### **DESSERTS**

**Apple, Pear and Raisin Strudel with a Walnut Crumble & Honey**

**Cinnamon Beignets with Salted Carmel and Baileys Cream Anglaise**

**Chocolate Ganache Torte with a Chambord Coulis**