

Restaurant Week

1/28/18-2/10/18

\$30

CHOICE OF APPETIZER:

HEIRLOOM TOMATO SALAD

Buffalo Mozzarella, Bacon Jam, Sweet Basil, Aged Balsamic

BEET & APPLE SALAD

*Arugula, Rosemary Vinaigrette, Goat Cheese,
Candied Walnuts, Spiced Pear*

CLARKE'S MUSSELS

Toasted Fennel Butter, Chorizo, Chive Cream

BBQ SHRIMP

Pork & Guinness Brodo, Asiago Bread

FRENCH ONION SOUP

Vidalia Onions, Baguette Gruyere

CHOICE OF ENTREE:

LOBSTER MAC & CHEESE

Maine Lobster; Creamy Lobster Bisque, Aged Cheddar; Herb Crumbs

SALMON PANZANELLA

Heirloom Tomatoes, Cucumbers, Herb Croutons, Red Onion, Shallot Vinaigrette

SHERARDS PIE

New Zealand Lamb, Winter Vegetables, Horseradish Mash, Parmesan Cheese

FISH & CHIPS BASKET

Guinness Beer Batter, Truffle Tavern Fries

8oz PRIME RIB

Mashed Potatoes, Broccoli

8oz FILET MIGNON (\$15 SUPPLEMENT)

Choice of Two Sides

Dessert

BREAD PUDDING

WALNUT PIE