



LAGERHEAD TAVERN RESTAURANT WEEK

February 3 – 10, 2018

Three-Course Prix Fixe Menu

\$20.18*

Appetizers

Oyster Chowder

Signature Recipe Laced with Sherry

Fried Green Tomatoes

Pepper Jack Cheese, Green Tomato Salsa finished with Chipotle Ranch

Winter Salad

Mixed Greens, Candied Pecans, Roasted Butternut Squash, Wheat Berries,
Goat Cheese, Creole Mustard Vinaigrette

Entrée

Chicken Marsala

Lightly Breaded Chicken Breast Simmered In A Mushroom Marsala Wine
Sauce Over Buttermilk Mashed Potatoes.

Linguini Diamare

Mussels, Shrimp, Flounder, Asparagus Tips, Tossed With A Garlic Fire
Roasted Tomato Sauce

Caramelized Catfish

Sugar And Spice Rubbed, Fire Roasted Tomato Sauce , Smoked Bacon Garlic
Grits

Decadent Chocolate Torte

Raspberry Sauce And Whipped Cream



chamber
restaurant week

*Does not include tax or gratuity. Cannot be combined with any other offers or discounts.

155 High Bluff Road | (843) 681-2184 | www.lagerheadtavern.com