

big wines • small plates
WiseGuys
signature entrees

Restaurant Week 2016

\$29 select one from each course

Starters

~She Crab Soup~

Lump Crab, Sherry, Chives

~ House Greens~

*Mixed Greens, Onions, Cucumbers, Tomatoes,
Radishes, Citrus Vinaigrette*

~WG Shrimp and Calamari~

Sweet and Spicy Chili Glaze, Napa Slaw

Entrées

~Pan Roasted Salmon~

*Bourbon Soy Marinade, Stir Fried Shrimp and Vegetable Farro, Sweet and Spicy
Mustard*

~Braised Boneless Short Ribs~

*Whipped Potatoes, Seasonal Vegetable, Crispy Parsnips,
Horseradish Cream, Natural Jus*

~Fresh Capellini & Vegetable Pasta~

*Artichoke Hearts, Baby Spinach, Pine Nuts, Oven Roasted Tomatoes, Goat Cheese
Sauce*

~Fish & Chips~

Panko Coated North Atlantic Cod, Hand Cut Fries, Napa Slaw, Malted Mayo

Sweet Endings

~Southern Fried Bread Pudding~

Vanilla Bean Ice Cream, Caramel, Raspberry Coulis

~Chocolate Lava Cake~

Fresh Berries, Whipped Cream

