

Backwater
Dill's
bar and grill

Hampton Lake

Hampton Lake

RESTAURANT WEEK

Choose one from each

\$20.16

STARTERS

BILL'S CLASSIC

CAESAR SALAD » hearts of romaine, house made croutons and shaved Parmigiano Reggiano

SHE CRAB SOUP

» lump crab, celery, onion & sweet sherry cream

FRIED GREEN TOMATO

SALAD » spinach with red and green leaf lettuce, apple wood smoked bacon, maytag bleu cheese
» creamy herb vinaigrette

ENTRÉE DELIGHTS

SALMON BRUSCHETTA » grilled wild caught salmon topped with lump crab bruschetta, drizzled with a balsamic glaze, served with yukon gold mash potatoes & asparagus

CARAMELIZED PORK-LOIN » oven roasted with caramelized bacon and sweet tea vodka reduction, accented with smoked gouda stone ground south carolina grits

STUFFED CHICKEN » spinach, prosciutto, roasted red peppers and boursin herb cheese, with creamy polenta grilled asparagus and finished with a tomato cream sauce

DESSERT

CAPTAIN MORGAN'S CHOCOLATE CHIP PECAN PIE

» Ala mode

PATRICKS MILE HIGH APPLE PIE

» Ala mode with caramel sauce

ORANGE CREAMSICLE CAKE » layered yellow cake garnished with orange and finished with an orange cheese frosting

Any table not charging to a member account is subjected to an 18% service charge

PLEASE BE SURE TO CONFIRM WITH YOUR SERVER(S) ABOUT ANY FOOD ALLERGIES SINCE SOME INGREDIENTS ARE NOT ALWAYS LISTED ON THE MENU

chamber
restaurant week

January 23 - 30, 2016

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