



Restaurant week menu \$21.95

Three course prefix menu

January 21st - 28th

**Appetizers**

Chipotle Caesar salad

*Romaine lettuce, parmesan cheese, roasted garlic croutons tossed in our homemade chipotle Caesar dressing*

Shrimp & Crab Rangoon

*Shrimp, crabmeat and cream cheese stuffed wonton served with a Asian dipping sauce.*

**Entrees**

Prime Rib

*Slow roasted prime rib served with roasted garlic mashed potatoes and green beans with a horseradish cream sauce*

Flounder Meuniere

*Pan sautéed local flounder with savannah red rice and asparagus and finished with a lemon garlic butter pan sauce*

Blackened Trigger fish

*Trigger fish blackened and topped with a roasted corn peach salsa served with smoked Gouda grits and green beans*

Chicken Marsala

*Pan Sautéed chicken breast in a Marsala mushroom pan sauce served with mashed potatoes and asparagus*

**Dessert**

Georgia peach bread pudding

*Served warm with vanilla ice cream*