



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