



Restaurant Week Menu 2017

3 Courses for \$28

Roasted Corn and Leek Bisque with Crispy Pancetta

Slow Roasted Duck Confit over Cheddar Grits with Pickled Leeks &
a Smoked Orange Barbecue Sauce

Roasted Beet Salad with Pecan Crusted Chèvre and a Sundried Tomato Vinaigrette

Baby Spinach Salad with Bacon, Blue Cheese, Red Onion & a Raspberry Vinaigrette

ENTREES

Roasted Prime Rib Au Jus with Mashed Potatoes and Parmesan Creamed Spinach

Gulf Shrimp & Mussels Cioppino over Rice

Grilled Mahi-Mahi over Rice topped with a Pine Nut Gremolata

Butternut Squash Risotto with Scallions & Gorgonzola Crostini

Grilled Pork Loin with Sweet Potato Hash & Apple Cider Gastrique

DESSERTS

Apple, Pear and Raisin Strudel with a Walnut Crumble & Honey

Cinnamon Beignets with Salted Carmel and Baileys Cream Anglaise

Chocolate Ganache Torte with a Chambord Coulis