



# chamber restaurant week

January 21 – 28, 2017

**\$19.95**

**INCLUDES (1) GLASS OF HOUSE WINE OR DOMESTIC DRAFT,  
SALAD & ENTREE**

## SALADS

### TAVERN SALAD

MIXED GREENS, CUCUMBERS, TOMATOES, CROUTONS,  
BALSAMIC VINAIGRETTE

### CAESAR SALAD

ROMAINE, ROASTED RED PEPPERS, RADISH, CROUTONS

## ENTREES

### HAND-CUT RIBEYE

10 OZ. GRILLED, LOADED FRIES, SEASONAL VEGETABLES

### LOUISIANA BBQ SHRIMP & GRITS

LIGHTLY BLACKENED, CREAMY GRITS, ANDOUILLE

### CRAB STUFFED FLOUNDER

LEMON SHALLOT BUTTER, SEASONAL VEGETABLES

### HERB CRUSTED SALMON

LEMON SHALLOT BUTTER, COLLARD GREENS

### FISH & CHIPS

SOUTHERN BARREL (LOCAL) BEER BATTERED COD,  
FRIES, TARTAR SAUCE, MALT VINEGAR, COLESLAW

### BABY BACK RIBS ½ RACK

SMOKED & ROASTED, ZINFANDEL B.B.Q SAUCE, FRENCH  
FRIES, COLE SLAW

### SHRIMP FRESCA

PARMESAN CRUSTED, TOMATO BASIL SAUCE, ANGELHAIR

## DESSERTS

ADD A DESSERT \$4.00

WARM CHOCOLATE LAVA CAKE

SKILLET COOKIE

NY CHEESECAKE

KEY LIME PIE