

\$29 June Three Course Menu

Available at 4:00 p.m.

Appetizers:

Cup of She Crab Soup

Our award-winning specialty! Seasoned blend of lump crab meat and cream with sherry

Garden Salad

Romaine lettuce, garden vegetables, Cheddar cheese and New York flatbread

Shrimp Cocktail

With a mango salsa

Entrées:

You may substitute any vegetarian entrée for the following selections

Grilled Salmon

With a tequila lime sauce over rice and asparagus

Pan Seared Chicken Breasts

With lemon thyme butter over smashed potatoes and summer squash medley

Chimichurri Beef Tips

Beef tenderloin tips sautéed with peppers, onions and squash, tossed in a chimichurri sauce with rice, fresh cilantro and parsley

Stuffed Flounder

Homemade crab mix stuffed flounder, seasoned with old bay and baked in butter, served with rice and asparagus

Dessert:

Homemade Key Lime Pie

Homemade Apricot Brandy Bread Pudding

Turtle Brownie

Add vanilla ice cream to your dessert - \$2.00

Drink Features

Commonwealth L.L.D. A lavender lemon drop: Silver Fox vodka, Limoncello liqueur, fresh lemon juice, lavender infused simple syrup, served up with a sugar rim - 9

Clean Slate Riesling - Germany - Semi-dry with peach flavors and a fresh, clean finish - 8 gl/30 btl

Isley's Plain Jane Blueberry Wheat Draft - Richmond, VA - A blueberry-infused version of a Belgian Wheat Ale that is light with a bit of tart spiciness and hints of banana, clove and citrus with a subtle blueberry sweetness 5.4% ABV - 7.50

We respectfully request no substitutions.
No further discounts will apply towards this special menu.