

# \$29 August Three Course Menu

*Celebrating 29 years in 2018*

*Available at 4:00 p.m. for the month of August only*

## Appetizers:

### **Cup of She Crab Soup**

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

### **August Spinach Salad**

With roasted corn, grape tomatoes, onions and Asiago cheese

### **Summer Flatbread**

Diced strawberries, feta cheese, almonds, basil and balsamic glaze

## Entrées:

*You may substitute any vegetarian entrée for the following selections*

### **Broiled Flounder**

Topped with lemon soy vinaigrette, served with wild rice and vegetable medley

### **Shrimp Étouffée**

Seasoned jumbo shrimp simmered in étouffée sauce and served over white rice

### **Braised Pork Shank**

One-pound shank brushed with BBQ sauce over smashed potatoes and vegetable medley

### **Beef Giardino**

Sautéed beef tips with roasted corn, blistered grape tomatoes, zucchini and spinach tossed in a garlic and olive oil sauce over penne

## Dessert:

### **Blueberry Cheesecake**

### **Homemade Apricot Brandy Bread Pudding**

### **Turtle Brownie**

*Add vanilla ice cream to your dessert - \$2.00*

## Drink Features

### **Alewerks Brewing Sabado Domingo - Williamsburg, VA**

An American style lager that's been brewed with lime and jalapeno for a crisp smooth citrus bite. 4.8% ABV - 8

### **Anne Amie Cuvée Amrita - Oregon**

An easy drinkable rare white blend of Chardonnay, Gewurztraminer, Viognier and Muller-Thurgau with a slight effervescent fruit forward finish of kumquats, limes, honey and Elderflower - 9 gl/38 btl

### **Leo Peridot Libation**

Midori Melon liqueur, Beefeater gin, apple juice, lemon juice, sprite - 8

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