

\$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.