



\$35 Restaurant Week Menu

Appetizer

Choose one of the following:

~Fried Squash Blossom

Stuffed with shrimp and cream cheese

~Seasonal Salad

~Cup of She Crab Soup

Entrée

Choose one of the following:

Scallop Risotto

Pan seared scallops served on a bed of tomato basil cheddar risotto

Grilled Rockfish

Topped with a pecan bourbon glaze, served with wild rice and asparagus

Surf and Turf

8 ounce sirloin grilled, paired with chipotle BBQ shrimp, served with smashed potatoes and vegetable medley

Dessert

Choose one of the following:

A la mode available for any of the following desserts - \$2

Bananas Foster Cake

Tiramisu

Homemade Oatmeal Pie with blackberry sauce

Drink Specials

Young Veterans Brewing Company's Private Plum - Virginia Beach, VA - Part of Young Veterans Pucker Factory Series, this Sour Ale has been brewed with plums and hibiscus to deliver a tart flavor with a wonderful floral backbone - \$6

Maui Mai Tai - Bacardi light rum, triple sec, house made sour mix, pineapple juice, orange juice, Hawaiian Island syrup and a float of Gosling's dark rum on top - \$9

Chateau St. Michelle Riesling - Washington - Crisp apple aromas and flavors with subtle mineral notes. This is an "everyday Riesling" that's easy to drink and pairs well with all foods - \$7 gl/\$25 btl

Thank you to our Restaurant Week Sponsors:



We respectfully request no additional substitutions - No further discounts will apply towards this menu