

\$29 November Three Course Menu

Celebrating 29 years in 2018

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

Appetizers:

Cup of She Crab Soup

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

Seasonal Greens

Mesclun greens topped with dried cranberries, onions, candied walnuts and goat cheese, with raspberry champagne vinaigrette

Coffee Chili-Spiced Porter Meatballs

Meatballs glazed with a porter coffee sauce

Drink Features

To Be Determined

Entrées:

You may substitute any vegetarian entrée for the following selections

Grilled Flat Iron

Grilled 8 oz. flat iron with a red wine cherry demi, served smashed potatoes and vegetable medley

Pumpkin Curry Shrimp

Shrimp sautéed with peppers, onions, broccoli and spinach in a pumpkin curry sauce, served over rice

Braised Pork Shank

Pork shank served over smashed potatoes with roasted vegetables and braising au jus

Peruvian Trout

Pan-seared trout with a saffron pear sauce, served with rice and asparagus

Dessert:

Pumpkin Praline Cheesecake

Homemade Apricot Brandy Bread Pudding

Turtle Brownie topped with a hazelnut ganache

Add vanilla ice cream to your dessert - \$2.00

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