



\$35 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

- Watermelon Flatbread
With arugula, feta and balsamic drizzle
- Cup of Award Winning She Crab Soup
- Seasonal Greens Salad
Mesclun greens topped with fresh strawberries, onions, candied walnuts, and goat cheese, with champagne raspberry vinaigrette

Entrées

Choose one of the following:

Santa Fe Filet

Grilled and topped with a roasted poblano butter and corn salsa, accompanied by smashed potatoes and asparagus

Summer Scallops

Six seared scallops sautéed with onions, garlic and thyme in a coconut corn cream risotto, finished with fresh basil and Fresno chiles

Pan Seared Duck

Topped with a blueberry lavender sauce and served with Parmesan baked Brussels sprouts and smashed potatoes

Fresh Catch

Mahi, pan seared and topped with a grapefruit cucumber salsa, served with rice and vegetable medley

Dessert

Choose one of the following:

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

Homemade Apricot Brandy Bread Pudding

Homemade Cheesecake

Belgian Chocolate Mousse Cake

Yee Haw Aloha Ice Pick

Texas crafted Tito's vodka mixed with a hibiscus syrup, lemonade liqueur and fresh brewed sweet tea - 9

Fruity Donkey

A unique spin on a Moscow Mule. We combine Triple Deuce whiskey distilled in Smithfield, with peach nectar, mango syrup and Gosling's ginger beer - 9

Flying Watermelon Mojito

Locally produced Flying Dragon spiced rum blended with fresh mint and limes, watermelon schnapps, and topped with Sprite and soda water - 8

Thank you to our Restaurant Week Sponsors:



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