

# \$32 June Three-Course DINNER Menu

Available at 4:00 p.m.

Celebrating 32 years in 2021!

## Appetizers:

### **Seasonal Greens**

Mesclun greens topped with fresh strawberries, onions, candied walnuts and goat cheese, with raspberry champagne vinaigrette

### **Vegetable Egg Rolls**

Lightly fried and filled with shredded cabbage, carrots, cilantro, cucumber, and peppers with a peanut dipping sauce

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

Our award-winning specialty: Seasoned blend of lump crab meat and cream with sherry  
*Substitute either a cup of French Onion soup or cup of soup of the day*

## Entrées:

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

### **Seafood Risotto**

Sauteed shrimp with pulled smoked salmon, corn, onions, and fresh basil

### **Pan Seared Duck**

Topped with a blackberry sauce and served with garlic goat cheese smashed potatoes and grilled asparagus

### **Pork Chop**

12 oz. bone in chop grilled and topped with a chili lime BBQ sauce, served with smashed potatoes and corn on the cob

### **Southern Beef Orecchiette**

Beef tenderloin tips sauteed in fond sauce with Italian sausage, broccoli and drizzled with extra virgin olive oil

## Dessert:

### **Turtle Brownie**

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

### **Bananas Foster**

*Add vanilla ice cream to your Brownie or Bread Pudding - \$2.00*

## Summer Sippers

### **DAQ 209**

The perfect summer cocktail!! This is a traditional style daiquiri with a little panache! We mix Bacardi rum, lime juice, simple syrup, and a house-made blueberry mint puree. Shaken and served up like the classic and sorry we cannot make it frozen - 8

### **Blueberry Fresh ( Non-alcoholic)**

This non-alcoholic mojito has mint, lime, blueberry syrup, and blueberry puree mixed together and topped with soda water for a delightfully refreshing beverage - 3.50 \*\*Refills for \$2

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