



# \$25 Restaurant Week Menu

## Appetizer

Choose one of the following:

- Cup of French Onion
- Cup of Soup du Jour
- Garden Salad

Substitute any of the above for a cup of She Crab Soup - \$2

## Entrée

Choose one of the following:

### Pan Seared Salmon

With apricot brandy glaze, served over rice with bacon Brussels sprouts

### Pork Chop

12 oz. bone in-pork chop topped with baked apples and cranberries, served over smashed potatoes with vegetable medley

### Roasted Garlic Beef Tips

Beef tenderloin tips sautéed with peppers, onions and spinach, tossed in a roasted garlic cream sauce with penne pasta

## Dessert

Choose one of the following:

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

Homemade Apricot Brandy Bread Pudding

Turtle Brownie

Homemade Apple Cobbler

Or, if you prefer, select a dessert from our \$35 menu for an additional - \$2.00

Thank you to our Restaurant Week Sponsors:



## Drink Specials

### Southern Hospitality

Southern Comfort, Absolut vanilla, hot apple cider - 7

### Williamsburg Alewerk's Coffeehouse Stout

Seasonal milk stout with Guatemala Antigua coffee  
"The coffee drinker's stout" - 6

### Santa Cristina Pinot Grigio ~ Italy

Delicate aromas of orange flowers, bananas, and easy drinking tropical fruit flavors on the palate - 8 gl / 34 btl

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