

\$29 March Three Course Menu

Available at 4:00 p.m.

Celebrating 29 years in 2018!

Appetizer:

Spring Salad

Mesculin greens, Mandarin oranges, goat cheese, almonds and red onion

Pork Belly Caprese

Braised pork belly, grape tomatoes, Asiago cheese and basil, with a balsamic drizzle

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

Spring into a Flavorful Libation

Bee in the Blueberries

A twist on a classic Bee's Knees cocktail using Beefeater Gin, blueberry syrup, honey, and lemon juice, served on the rocks and finished with a splash of Sprite – 7

Desert Cactus Margarita

Suaza Silver Tequila mixed with desert pear syrup, St. Elderflower liqueur and house made sour mix, served up with a salt rim – 8

Brainstorm Vermentino ~ California

Light bodied white wine with green apple, citrus and rocky minerality on the palate and aromas of daffodil and almond on the nose – 9gl / 34btl

Entrée:

You may substitute any vegetarian entrée for the following selections

Grilled Tuna

Topped with fried shallots and roasted red pepper aioli, served over rice and vegetable medley

Herb Butter Steak Pasta

Tenderloin beef tips sautéed with blistered tomatoes, mushrooms and spinach, tossed with penne pasta in an herb butter and white wine sauce, topped with Asiago cheese and fresh parsley

Blackened Chicken and Shrimp

Two pan seared chicken breasts and sautéed shrimp with cilantro honey glaze, served over smashed potatoes and asparagus

Dessert:

Homemade Key Lime Pie

Homemade Apricot Brandy Bread Pudding

Strawberry Layer Cake

Add vanilla ice cream to your dessert - \$2.00

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