



\$25 Restaurant Week Menu

Appetizer

Choose one of the following:

~Stuffed Portabella

Marinated in balsamic, with fried chick peas, onions and Mozzarella

~Garden Salad

~Cup of Soup du Jour

Entrée

Choose one of the following:

Grilled Salmon

With coconut curry cream sauce, wild rice and vegetable medley

Blackberry Mint Chicken Breasts

Seared and topped with blackberry mint sauce, served with smashed potatoes and asparagus

Braised Pork Shank

One-pound shank served with braising jus over smashed potatoes and roasted vegetables

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 Key Lime Pie

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

Young Veterans Brewing Company's Private Plum

- Virginia Beach, VA - Part of Young Veterans Pucker Factory Series, this Sour Ale has been brewed with plums and hibiscus to deliver a tart flavor with a wonderful floral backbone - \$6

Maui Mai Tai - Bacardi light rum, triple sec, house made sour mix, pineapple juice, orange juice, Hawaiian Island syrup and a float of Gosling's dark rum on top - \$9

Chateau St. Michelle Riesling - Washington - Crisp apple aromas and flavors with subtle mineral notes. This is an "everyday Riesling" that's easy to drink and pairs well with all foods - \$7 gl/\$25 btl

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



\$35 Restaurant Week Menu

Appetizer

Choose one of the following:

~Fried Squash Blossom

Stuffed with shrimp and cream cheese

~Seasonal Salad

~Cup of She Crab Soup

Entrée

Choose one of the following:

Scallop Risotto

Pan seared scallops served on a bed of tomato basil cheddar risotto

Grilled Rockfish

Topped with a pecan bourbon glaze, served with wild rice and asparagus

Surf and Turf

8 ounce sirloin grilled, paired with chipotle BBQ shrimp, served with smashed potatoes and vegetable medley

Dessert

Choose one of the following:

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

Bananas Foster Cake

Tiramisu

Homemade Oatmeal Pie with blackberry sauce

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