



# \$25 Restaurant Week Menu

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## Appetizers

### Salmon Puff

Salmon layered with cream cheese inside a puff pastry. Brushed with a bourbon spiced pear sauce and chopped pecans

### Garden Salad

With a cranberry vinaigrette dressing

### Cup of Soup du Jour

*Substitute a cup of she crab soup for \$2*

## Entrees

### Grilled Flat Iron

8 oz. flat iron with a fig mustard sauce, served with a brussels and sweet potato hash

### Pork Chop

Grilled 12 oz. pork chop with apple thyme butter, served with smashed potatoes and harvest vegetables

### Pan Seared Cranberry Chicken

Two chicken breasts drizzled with a cranberry balsamic glaze, served over a sweet potato and brussels hash

### Seared Tuna

Topped with a pumpkin sage cream, accompanied by rice and harvest 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

Pumpkin Pie

*Thank you to our sponsors:*



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