



# \$25 Restaurant Week Menu

## Appetizers

Choose one of the following:

### -Winter Crostini

Butternut squash, dried cranberries, Asiago cheese and fresh thyme

### -Cup of Soup du Jour

### -Cup of French Onion Soup

### -Garden Salad

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

## Entrée

Choose one of the following:

### Flounder

Breaded and lightly fried over stewed tomato rice and braised mustard greens with pancetta

### Seared Chicken Marsala

Pan-seared chicken breasts simmered in a marsala wine cream sauce with mushrooms and thyme, served with smashed potatoes and asparagus

### Beast Burger

A blend of elk, bison, boar and Wagyu beef, topped with bacon, sweet and spicy pepper jelly, goat cheese and avocado on an onion bun with leaf lettuce, served with fried pickles

## Dessert

Choose one of the following:

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

### Turtle Brownie

### Homemade Apricot Brandy Bread Pudding

### Homemade Lemon Meringue Pie

Or, if you prefer, select a dessert from our \$35 menu for an additional - \$2

Thank you to our Restaurant Week Sponsors:

### **Beringer Bros. Tequila Barrell Aged Sauvignon Blanc**

Bursting with aromas of bright citrus, fresh herbs and a hint of vanilla cream leading to a rich lasting finish. Aged for 60 days in charred oak that aged tequila \$10 gl / \$40 btl

### **Beringer Bros. Bourbon Barrell Aged Cabernet Sauvignon**

Bold notes of black cherry, toffee, dark chocolate and roasted hazelnuts. Aged for 60 days in charred, American oak bourbon barrels \$10 gl / \$40 btl



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



# \$35 Restaurant Week Menu

## Appetizers

Choose one of the following:

- Salmon Oscar Wontons  
Salmon and crab filled wontons lightly fried and topped with Hollandaise sauce
- Cup of Award Winning She Crab Soup
- Seasonal Greens Salad

## Entrée

Choose one of the following:

### Surf and Turf

Grilled flat iron steak paired with three crab stuffed jumbo shrimp, served with fingerling potatoes and asparagus, finished with a bourbon and caramelized onion Montreal steak sauce

### Scallop Risotto

Seared scallops over a truffle and butternut squash risotto with spinach and pancetta

### Rockfish

Pan seared over a lemon herb quinoa and vegetable medley with a sweet basil cream

## Dessert

Choose one of the following:

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

Belgian Chocolate Mousse Cake

Sea Salt Caramel Cheesecake

One of three Gourmet Nightingale Ice Cream Sandwiches  
(Fat banana, Espresso, Cookie Monster)



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