



# \$35 Restaurant Week Menu

## **Appetizers**

*Choose one of the following:*

- Watermelon Flatbread  
With arugula, feta and balsamic drizzle
- Cup of Award Winning She Crab Soup
- Seasonal Greens Salad  
Mesclun greens topped with fresh strawberries, onions, candied walnuts, and goat cheese, with champagne raspberry vinaigrette

## **Entrées**

*Choose one of the following:*

### **Santa Fe Filet**

Grilled and topped with a roasted poblano butter and corn salsa, accompanied by smashed potatoes and asparagus

### **Summer Scallops**

Six seared scallops sautéed with grilled onions and thyme in a coconut cream risotto, finished with fresh basil and Fresno chiles

### **Pan Seared Duck**

Topped with a blueberry lavender sauce and served with Parmesan baked Brussels sprouts and smashed potatoes

### **Fresh Catch**

Mahi, pan seared and topped with a grapefruit cucumber salsa, served with rice and vegetable medley

## **Dessert**

*Choose one of the following:*

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

- Apricot Brandy Bread Pudding
- Homemade Cheesecake
- Belgian Chocolate Mousse Cake

### **Yee Haw Aloha Ice Pick**

Texas crafted Tito's vodka mixed with a hibiscus syrup, lemonade liqueur and fresh brewed sweet tea - 9

### **Fruity Donkey**

A unique spin on a Moscow Mule. We combine Triple Deuce whiskey distilled in Smithfield, with peach nectar, mango syrup and Gosling's ginger beer - 9

### **Flying Watermelon Mojito**

Locally produced Flying Dragon spiced rum blended with fresh mint and limes, watermelon schnapps, and topped with Sprite and soda water - 8

*Thank you to our Restaurant Week Sponsors:*



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