



# \$45 Restaurant Week Menu

Available 4:00 p.m. - Close

## Appetizers

Choose one of the following:

### Alligator Hushpuppies

Ground alligator stuffed, deep-fried, and dusted with Texas Pete seasoning, accompanied with goat cheese butter

### Cup of Award Winning She Crab Soup

Upgrade to a bowl - add 2

### Seasonal Salad

## Entrées

Choose one of the following:

### Lemon Pepper Orange Roughy

Pan-fried with hushpuppy mix and bread-crumbs, served with tomato and pea stewed rice and vegetable medley

### Seared Scallop Risotto

Served with truffle Gouda cheese butternut squash risotto, sautéed spinach and bacon

Add lump crab meat - 4

### Smoked Beef Brisket

Smoked brisket with Savannah Mustard BBQ sauce, served with smashed potatoes and grilled asparagus, topped with fried onions

### Lamb Chop Gnocchi

Pan-seared chops served with rosemary sage tomato gnocchi and finished with a basil oil

## Dessert

Choose one of the following:

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

### Homemade Apricot Brandy Bread Pudding

### Hot Cocoa Cake

Topped with salted caramel and mini marshmallows

### Key Lime Pie

## Featured Beverages:

### *"Pink Champagne" Margarita*

Celebrate the beginning of the New Year with an old classic done with a twist! This margarita uses our house tequila, PAMA pomegranate liqueur, homemade lime sour mix and sparkling brut, served on the rocks with a sugar rim - 9

### *Health[T]*

A delicious spin on the Arnold Palmer using fresh brewed black tea, lemonade, and a turmeric syrup which has many health benefits. It's not just iced tea, it's Healthy[T] - 4

### *Stella Rosa Moscato D'Asti - Italy*

This semi-sweet wine is fresh and delicate. It has a perfect balance of fruity sweetness from peaches and apricots followed by the richness of honeycomb - 7 gl / 28 btl

### *Quilt Cabernet Sauvignon - Napa Valley, CA*

A seamless blend of cassis, hazelnut, cocoa, blackberry preserves, and charry meat with big rich bold notes of licorice, stewed rhubarb, strawberry and spice. Take advantage of trying a truly amazing cabernet - 19 gl / 70 btl

Thank you to our Restaurant Week Sponsors:



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