



# \$45 Restaurant Week Menu

Available 4:00 p.m. - Close

## Appetizers

Choose one of the following:

### Capocollo Flatbread

Honey butter spread on a toasted flatbread with mild capocollo, arugula, apricot jam, goat cheese, heirloom tomatoes and balsamic glaze

### Cup of Award Winning She Crab Soup

Upgrade to a bowl - 2

### Seasonal Salad

Mesclun greens topped with Mandarin oranges, onions, candied walnuts and goat cheese, with raspberry champagne vinaigrette

## Entrées

Choose one of the following:

### Oscar Style Crab Stuffed Trout

Seared trout stuffed with a lemon pepper creamy crab filling with citrus couscous under an old bay Béarnaise and grilled asparagus

### Lamb Lollipop Chops

Seared double bone-in lamb chop with a blueberry mint reduction, served with a garlic butter gnocchi and grilled broccolini

### Scallop Risotto

Five seared scallops over alla vodka creamy risotto, topped with Asiago cheese, micro greens and fresh basil  
Add 1 oz. lump crab meat - 4

### Steak Frites

8 oz. certified Angus beef strip steak, grilled and topped with a coffee butter under a bed of arugula, heirloom tomatoes and lemon vinaigrette, served with shoestring French fries  
Add 5 fried shrimp - 5

## Dessert

Choose one of the following:

À la mode available for any of the following desserts - 2

Chocolate Lava Cake

Limoncello Layer Cake

Mixed Berry Cake

## **Featured Beverages:**

### *White Watermelon Cosmo*

Simply put, this drink is summer time in a martini glass. We make this Cosmo using Smirnoff watermelon vodka and elderflower liqueur with white cranberry juice and garnish it with an edible orchid - 10

### *The Lavender pearl (non-alcoholic)*

This beverage is a treat for the taste buds and the eyes! We combine cocktail glitter with white cranberry juice and mix it with gingerale and lavender syrup - 5

### *Francis Ford Coppola's Directors Cut Chardonnay*

Aromas of warm almonds, toasted coconut, orange blossom and honeysuckle on the nose. The palate is soft with flavors of sweet Meyer lemon, apricots, toasted coconut cream pie and warm honey - 12 gl / 46 btl

### *Barnard Griffin Cabernet Sauvignon*

Opulent plum, cherry and raspberry fruit flavors framed with subtle notes of bittersweet chocolate and oak spice. This wine is characterized as a very rich, fruity, food-friendly cabernet sauvignon - 12 gl / 48 btl

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