

\$15 Two-Course Restaurant Week Menu

Available 11:00 a.m. - 4:00 p.m.

Entrées

Choose one of the following:

Salmon Bowl

Falafel, spiced sautéed salmon, red onions, diced tomatoes, kalamata olives, topped with chimichurri aioli

Chicken Pot Pie

Baked chicken with carrots, peas, and corn under a flaky pastry dough

Oyster Po' Boy

Fried oysters with lettuce, tomato, and roasted red pepper aioli on a toasted sub roll, served with kettle chips

Shrimp Orzo

Blackened shrimp sautéed with blistered tomatoes and spinach served with a coconut orzo

Choose Your Second Course

Starter:

Hot and Sour Soup

Carrots, mushroom, green onion, cilantro, poached chicken in a soy based broth

Substitute a cup of our award-winning she crab soup - add \$5

OR

Sweet Ending:

Petite Homemade Apricot Brandy Bread Pudding

Make it full size - add \$4

Enjoy all three courses for \$20

Featured Beverages

'Gold' Lang Syne Martini

"Should auld acquaintance be forgot..." This martini might help! We shake up our house gin with aperol liqueur, orange juice and a splash of lemon juice. Served chilled with a golden sugar rim and topped with sparkling brut - 9

New & Screwed Espresso Martini

A new fun twist on the original espresso martini. This version uses Screwball Peanut Butter whiskey, crème de cacao and fresh espresso... simple and delicious! - 10

Blueberry Pearl (non-alcoholic)

A treat for the eyes and the taste buds.! This drink features ginger beer, blueberry syrup and white cranberry juice that's been mixed with cocktail glitter! - 5

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