

\$15 Two-Course Restaurant Week Menu

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

Entrées

Choose one of the following:

Baja Salmon Bowl

White rice, black beans, corn salsa, shredded cheddar cheese and a red pepper aioli

Surf & Turf Stir Fry

Shrimp and Prime Rib pan fried with vegetable medley, cooked in a sweet soy sauce and served over jasmine rice with a honey sriracha

Fried Flounder BLT

Served on a brioche bun with garlic herb aioli, served with fries

Choose Your Second Course

Starter:

Split Pea Soup

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

OR

Sweet Ending:

Choose one of the following

Cannoli Bites

(traditional, pistachio, and chocolate chip)

Apricot Brandy Bread Pudding

Enjoy all three courses for \$20

Featured Craft Beverages

Orange Spice Mule - 6 (non-alcoholic)

Fresh oranges muddled with all spice simple syrup, then topped with orange juice and Gosling's ginger beer

Chocolate Orange Espresso Martini - 15

Three things delicious on their own, but even more amazing as a martini.

We combine vodka, Kapali coffee liqueur, Mozart chocolate liqueur, Grand Marnier, and cold brew espresso for a one-of-a-kind drink!

La Teneca Cabernet Sauvignon

An Italian cabernet with notes of dark currants and tobacco on the nose, with rich red berry fruits on the palate with a smooth persistent finish

6oz - 8 / 9oz - 12 / btl - 30

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

\$35 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

Wild Mushroom Potstickers

Served with a sweet soy glaze

Cup of Split Pea Soup

A traditional split pea soup with ham

Upgrade to a bowl - add 3

House Garden Salad

Romaine lettuce, garden vegetables, cheddar cheese, and homemade croutons with your choice of dressing

Featured Craft Beverages:

Orange Spice Mule - 6 (non-alcoholic)

Fresh oranges muddled with all spice simple syrup, then topped with orange juice and Gosling's ginger beer

Chocolate Orange Espresso Martini - 15

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6oz - 8 / 9oz - 12 / btl - 30

Entrées

Choose one of the following:

Lemon Pepper Seafood Risotto

Shrimp and bay scallops served over a mushroom, onion, and spinach risotto, topped with pecorino Romano cheese

New York Strip

10 oz. strip, blackened and topped with blue cheese crumbles, served with smashed potatoes and garlic sautéed green beans

Street Corn Tuna

Creole seasoned tuna steak medallions seared to medium rare, sliced and set over street corn, topped with tortilla crumbles and honey sriracha aioli, served with jasmine rice

House-made Desserts

Choose one of the following:

Crème Brûlée

Cannoli Bites

(traditional, pistachio, chocolate chip)

Apricot Brandy Bread Pudding

(add ice cream - 2)

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

\$45 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

Shrimp Pesto Flatbread

Bacon, parmesan, onions, fresh mozzarella, shrimp, pesto sauce

Cup of She Crab Soup

Our award-winning favorite
Upgrade to bowl - add 3

Seasonal Greens Salad

Mesclun greens topped with fresh cranberries, onions, candied walnuts and goat cheese, with raspberry champagne vinaigrette

Featured Craft Beverages:

Orange Spice Mule - 6 (non-alcoholic)

Fresh oranges muddled with all spice simple syrup, then topped with orange juice and Gosling's ginger beer

Chocolate Orange Espresso Martini - 15

Three things delicious on their own, but even more amazing as a martini. We combine vodka, Kapali coffee liqueur, Mozart chocolate liqueur, Grand Marnier, and cold brew espresso for a one-of-a-kind drink!

La Teneca Cabernet Sauvignon

An Italian cabernet with notes of dark currants and tobacco on the nose, with rich red berry fruits on the palate with a smooth persistent finish
6oz - 8 / 9oz - 12 / btl - 30

Entrées

Choose one of the following:

Crusted Rockfish

Parmesan gremolata crusted rockfish, topped with a Romano cream sauce, served with smashed potatoes and garlic sautéed green beans

Lamb Chops

Pan-seared, served over a sweet potato infused risotto and steamed broccoli

Cajun Surf & Turf

Two 4 oz. filet medallions, topped with sautéed shrimp, bell peppers, and onions in a Cajun cream sauce served with rice pilaf and asparagus

House-made Desserts

Choose one of the following:

Carrot Cake

Chocolate Peanut Butter Pie

Oreo Cheesecake

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