



Restaurant Week 2018
Three Course Dinner for \$30

Starters

(choice of one)

Soup Du Jour

Iceberg Wedge

Herb Buttermilk Dressing, Croutons, Bacon, Tomatoes, Blue Cheese Crumbles

Fried Brussels Sprouts

Mac n' Cheese

Trottole Pasta, Pepper Jack Sauce, BBQ Brisket, Texas Caviar

Entrees

(choice of one)

Palmetto Farms Cornish Hen

Whipped Yukon Gold Potatoes, Roasted Carrots, Kale, Herb Chicken Jus

Shrimp and Grits

Pimento Cheese Grit Cake, Andouille Sausage, Peppers, Onions, Cajun Butter Sauce

Grilled Sirloin

Roasted Parmesan Fingerling Potatoes, Broccoli, Demi Glace

Braised Short Rib

Roasted Potatoes and Root Vegetables, Asparagus, Natural Jus

Seared Salmon

Chinese Black Rice, Braised Baby Bok Choy, Charred Scallions,
Crispy Shiitakes, Lemongrass Broth

Dessert

(choice of one)

Panna Cotta

Strawberries and Almond Crumble

Triple Chocolate Brownie

Vanilla Ice Cream