

RESTAURANT WEEK

JANUARY 23RD - FEBRUARY 1ST

DINNER \$55

MON-FRI 4PM-CLOSE

SAT-SUN 3PM-CLOSE

FIRST COURSE

APPLE & PEAR SALAD - MIXED GREENS, FETA, CRANBERRIES, BACON, SLICED ALMONDS, WHITE BALSAMIC VINAIGRETTE

SMOKED CRAB SALAD - AVOCADO MOUSSE, CRAB SALAD, FRIED WONTON

CEASER SALAD - ROMAINE, CROUTONS, PARMESAN CRISP, CEASER DRESSING

CRAB & CORN CHOWDER - SWEET CLAW MEAT, ROASTED CORN, POTATOES, SMOKED BACON

SECOND COURSE

PAN-SEARED RED SNAPPER - CHARRED TOMATO, LEMON BEURRE BLANC SAUCE, GARLIC MASHED POTATOES, ASPARAGUS, CRISPY KALE

BAYOU PENNE - BLACKENED CHICKEN, SHRIMP, ANDOUILLE SAUSAGE, TOMATO, PARMESAN CHEESE, CREOLE SAUCE

GRILLED 6OZ CENTER CUT FILET MIGNON - TOPPED WITH BLACKENED SHRIMP & CREOLE SAUCE, BLEU CHEESE MASHED POTATOES, CHARRED BROCCOLINI

GRILLED PORK CHOP - HOT HONEY, CRISPY BRUSSELS SPROUTS, SWEET MASHED POTATOES

FISH & SHRIMP FRY - WHISKEY-INFUSED BATTERED HADDOCK & SHRIMP, FRESH HERBS, TARTAR, SEASONED FRIES

THIRD COURSE

CRANBERRY BREAD PUDDING - TOPPED WITH VANILLA CREAM SAUCE

SALTED CARAMEL VANILLA CRUNCH CAKE - VANILLA-FLECKED CUSTARD, RICH CARAMEL, SALTED CARAMEL CRUNCH

FLOURLESS CHOCOLATE TORTE (GF) - DARK CHOCOLATE, COCOA, GANACHE