

# 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