**RESTAURANT WEEK DINNER MENU**

**FIRST COURSE (CHOOSE ONE)**

**PEI MUSSELS**
- spicy tomato-garlic broth | ciabatta

**VICHYSSOISE**
- cold potato soup | chives

**MARINATED TOMATO SALAD**
- cucumber | onion | croutons | creamy honey vinaigrette

**ENTREE (CHOOSE ONE)**

**SHRIMP & GRITS**
- local shrimp | carolina grits

**FRIED CHICKEN**
- aligot potatoes | haricots verts | traditional southern gravy

**BAKED MAHI**
- citrus olive oil | creamy polenta | local mushrooms | tomatillo chutney

**PETITE TENDER MEDALLIONS ($5 UPCHARGE)**
- truffled potato wedges | bistro steak sauce | haricots verts

**DESSERT (CHOOSE ONE)**

**LEMON CURD TART**
- toasted meringue

**SALTED CHOCOLATE POT DE CREME**
- espresso | chantilly | cinnamon sugar

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