



## Restaurant Week Three Course Dinner Menu

5 to 9 p.m.

January 10-20, 2019

Cost: \$25.00 per Guest (Does Not Include Gratuity) + Tax (8%)

### First Course

Mixed Field Green Salad with Crumbled Blue Cheese, Candied Walnuts, Bacon Lardons, Green Apple Straws and House Citrus Vinaigrette.

-or-

Grilled Caesar Salad with Shredded Parmesan Cheese, Seasoned Croutons and Zesty House Caesar Dressing

### Second Course

Smoked Free Range Chicken Thighs, Crispy Fried and Drizzled with Parmesan Cream over Collard Greens, Finished with Tabasco Fried Onions

-or-

Grilled Shrimp over Creamy Adluh Yellow Corn Grits, with Bacon Lardons, Roasted Corn, Green Onions, finished with Rich Pork Demi-Glace

-or-

Smoked 12-15 oz. **Bone-In Prime Ribeye**, Grilled and Served over Hand Cut Fries, Finished with Red Wine Reduction

### Third Course

Home-Made Chocolate Chip Cookie Dough Cheese Cake

-or-

Home-Made Strawberry Coconut Pecan Cake