



Restaurant Week Menu

January 13 – 22, 2012

3 Course Dinner for \$35.00 plus Tax & Gratuity

Appetizers

Shrimp Bisque

Fried Oyster Hoe cake

Arugula Salad with Roasted Corn Relish, Fried Goat Cheese & Mustard Vinaigrette

Spinach Salad with Strawberries & Red Onions Dressed with Honey Pecan Dressing

Entrees

Medallions of Beef with Roquefort Sauce

Broiled Salmon stuffed with Brie & Crab Meat

Pork & Artichoke Stew

Fried Butterfly Shrimp with Parmesan Grits & Asian Slaw

Dessert

White Chocolate Cheesecake

Lemon Chess Pie

German Chocolate Cake

