

**RESTAURANT WEEK
DINNER MENU
3 COURSES - \$35**

FIRST COURSE (CHOOSE ONE)

CRISPY ASIAN SHRIMP

local shrimp | served over she crab creme

BEET & GOAT CHEESE SALAD

artisan lettuce | beets | goat cheese
spicy pecans | sweet onion dressing

SECOND COURSE

(CHOOSE ONE)

TAIPEI PO' BOY SLIDERS

cornmeal dusted oysters | spinach
spicy thai basil tartar sauce
ciabatta rolls | hand cut fries

FRIED CHICKEN FETTUCCINI ALFREDO

fettuccini egg noodles | herb alfredo sauce
fire roasted tomatoes | mushrooms
southern fried chicken breast

SHRIMP GUMBO

local shrimp | sage sausage |okra
shredded chicken | dark roux
low country red rice

GRILLED FILET MIGNON (\$10 UPCHARGE)

5 oz center cut | shallot mashed potatoes
asparagus
wild mushroom conserva
truffle demi

THIRD COURSE

WARM COFFEE CRUMB CAKE

cashew brittle bailey's ice cream

THE CONSUMPTION OF RAW OR UNDERCOOKED
EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
