



Fall 2017 Restaurant Week Menu

Salad

Mixed greens, tomato, blue cheese, local apple vinaigrette

Pan seared salmon, roasted corn puree, sweet potato, Cipollini onions & spinach

-or-

Grilled Bistro filet, roasted garlic potatoes, asparagus & lobster-chive butter

\$20.17

Pan seared scallops, blue cheese grits, haricot verts, crispy prosciutto & pickled bourbon cherry relish

-or-

Grilled 7oz filet, roasted garlic potatoes, asparagus & pan seared scallops

\$30.17

Grilled 10oz filet, crab and lobster potato au gratin, asparagus & truffle butter

\$40.17

Dessert

Pumpkin torte, whipped cream, nutmeg & toasted pumpkin seeds