

RESTAURANT WEEK 2022

APPETIZER

Fried Green Tomato Caprese

Fried Green Tomatoes with House Marinara and Fresh Mozzarella, Basil Infused Olive Oil and Balsamic Reduction

Cajun Style Hot Crab Dip

Served with Pita Chips

Charred Steak Tips

Chili Dijon Mustard Marinated Steak Tips served with Horseradish Cream Sauce

ENTRÉES

Filet Mignon 6 oz. Filet

Roasted Garlic Whipped Potatoes, Braised Asparagus, Cabernet Demi-Glace

Pan Fried Frenched Chicken Breast

Sweet Potato Puree, Oven Roasted Broccolini

12-ounce Bone in Butcher Block Prime Pork Chop

Roasted Garlic Whipped Potatoes, Red Wine Poached Figs

Sesame Crusted Ahi Tuna

Wasabi Potato Puree, Ginger Glazed Baby Carrots, Citrus Ponzu Sauce

Chef's Daily 45 Day Dry Aged Beef Feature Add \$20

Ask your server for tonight's feature

CHOICE DESSERTS

New York Cheesecake Fresh Berries, Melba Sauce

Chef's Crème Brulee Chef's Daily Preparation

\$49 PER PERSON | Three Course Wine Pairing \$20

No substitutions. Valid **January 13-23, 2022**. Cannot be combined with any other offers