



DeWolf
TAVERN

Restaurant Week Menu
\$35.00 Three Course Dinner

First Course

Mesclun Salad

with balsamic vinaigrette

or

Fennel, Blood Orange Salad

Spinach, Olive, Parsley, Endive, Lemon Poppy Vinaigrette

or

Soup Du Jour

or

Caraway Tandoori Shrimp

Endive, Carrot Slaw, Tamarind Mint Chutney

or

Sweet Potato Short Rib Cake

Blue Cheese, Coca Cola Cumin Red Wine Sauce

Or

Tater Tots

House Made with Ranch Dressing

Main Course

Seafood Paella

*Shrimp, Scallops, Mussels, Clams, Lobster, Chorizo Seafood Sausage, Vermicelli,
Kala Zeera Rice*

or

Slow Cooked Lamb Shank

In Coconut Milk, Turnip Risotto

or

Coin Jock Pork Chop

Maple Bourbon Glazed, Pickled Onion, Buttermilk Grits

or

Sword Fish

Sweet Potato Hash, Poblano Cream

or

Crispy Chicken

*Breaded, Fried and Served with Sweet and Sour Pumpkin Mustard Seed Sauce,
Potato wedge*

Dessert

Warm Apple Tart

Butter Pecan Ice Cream, Toffee sauce

Or

House Made Ice Cream or Sorbet

Ask your server for daily selections

Or

Crème Brûlée

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. ****