

RESTAURANT WEEK

DINNER menu

FIRST COURSE

SIGNATURE FLATBREADS

Select one of the following to share

Roasted Roma Tomato

Garlic Pesto Chicken

Blackened Steak & Blue Cheese

All-Natural Pepperoni

SECOND COURSE

Select one of the following Seasonal Spinach Salad

Organic Field Greens

Crisp Romaine & Baby Kale Caesar

THIRD COURSE

DINNER ENTRÉE

Select one of the following

Cedar Plank-Roasted Salmon

Wood-Grilled Filet Mignon

Southern Style Shrimp & Grits

Wood-Grilled Pork Tenderloin

DESSERT

Two Mini Indulgence Desserts

\$30 PER PERSON

UPGRADE YOUR EXPERIENCE

Normally \$10-\$12, these wines pair perfectly with our Restaurant Week menu.

Your selection by the glass, \$7.

WHITE

Markham, Chardonnay, Napa '13/'14

King Estate, Pinot Gris, Willamette '14

RED

Kim Crawford, Pinot Noir, Marlborough '14

Catena Vista Flores, Malbec, Mendoza '13/'14

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.