

RESTAURANT WEEK

AUGUST 19 - 25, 2013

Please choose one from each

APPETIZERS

**CORNMEAL CRUSTED
RAPPAHANNOCK OYSTERS**
black sesame seed cocktail sauce, horseradish
crème fraîche

CRAB CAKE
atop a petite spring green salad

EAST COAST SEAFOOD GUMBO
oysters, surry sausage, rock shrimp

REGIONAL **FRESH and LOCAL** entrées

SEARED BLACKENED TUNA LOIN SALAD
baby red & green romaine, heirloom blood
red tomatoes, haas avocado, roasted cippolini
onions, white balsamic vinaigrette

CAROLINA-STYLE BARBEQUED SHRIMP
andouille sausage, creamy bryd mills grits &
green onion butter

SKILLET-BAKED SHRIMP MAC N' CHEESE
tilamook cheddar & sautéed gulf shrimp

GRILLED ATLANTIC SALMON
caramelized belgian endive, shiitake mushroom,
asparagus tips, orange-rosemary sauce

TASTY & sweets!

**DOUBLE DEEP
BOURBON PECAN PIE**
salted caramel ice cream

**CHERRY ALMOND
TARTLET**
cinnamon ice cream

3 COURSE DINNER | \$35.13*
includes gratuity, does not include a beverage