



DISTINCTIVE DINING MENU

**Three Course Dinner for \$26.40
Sunday - Thursday**

STARTER

Choose one

Chef's Daily Soup Inspiration

Crisp Caesar Salad

ENTRÉE

Choose one

Cornmeal-Crusted Rainbow Trout

andouille-crawfish risotto, tomato vinaigrette-dressed baby watercress, grilled corn relish

Shrimp and Grits

smoky applewood bacon-wrapped shrimp, creamy four-cheese grits, spicy rouille, sautéed baby spinach and portabella mushrooms

Grilled Certified Angus Beef Sirloin

New Orleans butter, Bordelaise sauce, Yukon Gold whipped potatoes and crispy buttermilk onion strings

DESSERT

Choose one

Chef's Seasonal Bread Pudding

Served warm with vanilla bean ice cream and crème anglaise

Key Lime Pie

Tart custard baked in a buttery graham crust topped with fresh whipped cream

Price does not include tax or gratuity. Beverages not included. Not valid with any other discount, offer or promotion.
No split plates and no substitutions available. Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.