



Restaurant Week 2018

Caribbean Jerk Pineapple Chicken

Fresh breast of chicken, pan seared with Caribbean jerk seasoning then finished with a fresh pineapple salsa and served over cous cous. Accompanied by seasonal vegetables 20.18

Seafood Norfolk

*Fillet of haddock, black tiger shrimp and sea scallops broiled in a Norfolk butter and old bay sauce then oven baked with a crisp panko crumb
With choice of potato and seasonal vegetables 20.18*

Spinach Artichoke & Leek Pasta

Sauteed artichoke hearts, baby spinach, and leeks tossed with fresh pappardelle herb pasta and a light Parmesan cream reduction 20.18

Rodeo Black Angus Prime Sirloin

A hand cut Prime Black Angus Sirloin Strip Steak, grilled to order then topped with smokey BBQ, banana peppers, crumbled bleu cheese and frizzled onions. With choice of potato and seasonal vegetables 30.18

Brandy Cream Scallop Topped Filets

*A pair of Black Angus Filet medallions, char grilled then finished with fresh Bay Scallops in a brandy, shallot and cream reduction.
With choice of potato and seasonal vegetables 30.18*

Seafood Stuffed Salmon

Fresh Faroe Island Salmon stuffed with Black Tiger Shrimp, Lump Crab, Lobster and Panko Bread Crumb. Oven baked then crowned with a shellfish cream. With choice of potato and seasonal vegetables 30.18

All entrees served with your choice of dinner salad or soup and fresh baked bread