

RESTAURANT WEEK

PRIX FIXE MENU

\$20.18* PER PERSON

FIRST COURSE

MUSHROOM BISQUE
OR
SPRING GREENS SALAD

SECOND COURSE**

PENNE, SHRIMP, BAY SCALLOPS, ANDOUILLE,
PEPPERS & ONIONS, CAJUN CREAM SAUCE

BUTTERMILK FRIED CHICKEN, MASHED SWEET POTATOES,
GREEN BEANS, COUNTRY GRAVY

BLACKENED SALMON, SEAFOOD JAMBALAYA, ARUGULA,
HORSERADISH VINAIGRETTE

BRAISED PORK OSSO BUCCO, OLES FARM ROOT VEGETABLE HASH,
CIDER BOURBON REDUCTION

UPGRADE YOUR ENTRÉE SELECTION FOR ONLY \$10**

ASK YOUR SERVER ABOUT TONIGHT'S SPECIALS

THIRD COURSE

PUMPKIN CHOCOLATE CHIP BREAD PUDDING
VANILLA ICE CREAM, CHOCOLATE SAUCE

FRIED APPLE PIE
CINNAMON ICE CREAM, APPLE PRESERVES

*PRICES DO NOT INCLUDE TAX OR GRATUITY

**PLEASE NO SUBSTITUTIONS