



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

Appetizers

Southern Fried Green Tomatoes

Roasted red pepper mozzarella and basil parmesan mascarpone

Grilled Lamb

Grilled Lollipops served over Greek style couscous

Truffle Dough Balls

Fried and served with parmesan cream sauce

Entrees

Orange Cranberry Pork Chop

Frenched pork chop grilled to perfection; served with mashed sweet potatoes and green beans

Mahi Mahi

Pan seared with lemon beurre blanc and served on top of deep fried polenta and vegetable medley

Applewood Smoked Chicken

Smoked half chicken glazed with a savory apple barbecue sauce; cheddar mashed potatoes and broccoli

Scallop Risotto Carbonara

Pesto risotto tossed with fresh spinach, sundried tomato, chopped pancetta and pan seared scallops topped with a sunny side up egg

Choose one appetizer and one entrée for \$20.17

Available after 4pm