Restaurant Week

Jan 21-31, 2021

***Dinner Special*** *-* ***$24***

*3 Course Menu*

**First**

***Tomato Basil Bisque or Spring Mix Salad with Shallot Vinaigrette***

**Second**

***Shrimp & Grits*** *- Sautéed Jumbo Shrimp with Peppers and Onions over Creamy Stone Ground Grits with a Cajun Cream Sauce*

***Braised Beef & Wild Mushrooms over Pasta*** *– Slow roasted Beef with Sautéed Cremini, Shitake and Oyster Mushrooms, Dry Sherry, fresh herbs and a splash of Cream tossed with Penne Pasta*

*(\*Can be made Vegetarian)*

***Chicken & Dumplings*** *– Slow Roasted Chicken, Root Vegetables and Homemade Dumplings in a Savory Herb Gravy*

**Third**

*Chocolate Layer Cake with Whipped Cream*

 *Scoop of Vanilla Ice Cream with Salted Caramel Sauce and Whipped Cream*