

Tuesday Couples Menu

March 16, 2010

Choice of Appetizer to share:

Shrimp Hushpuppies

Tiger Shrimp in Hushpuppy Batter, Stone Ground Mustard Aioli

Asian Style Dumplings

Pork stuffed rice dumplings with soy and sweet chili dipping sauces

Artichoke Fritters

Fried artichoke hearts served with lemon aioli

Choice of:

Soup Du Jour

Or

Garden Salad with Balsamic Vinaigrette

Tomatoes, slivered red onions, crumbled bleu cheese

Choice of Entrée:

Marinated Beef Medallions

Twice baked potato, sautéed green beans, Port wine ginger jus

Porcini Mushroom Ravioli with Grilled Shrimp

Served over a bed of herbed Ricotta, topped with asparagus, grated parmesan & mushroom bordelaise sauce

Roasted Marinated Chicken Breast

Served over stone ground yellow grits with creamy goat cheese sautéed green beans and wild mushroom ragout

Cedar Plank Campfire Salmon

Grilled on cedar plank, with Whole Grain Mustard Brown Sugar glaze, grilled asparagus, roasted potato wedges

Choice of Dessert to share from our dessert menu

\$42.95 per couple/25.95 single