



Restaurant Week Featured Items

APPETIZERS

Wedge of Iceberg Lettuce Topped with Warm Bacon Vinaigrette, Blue Cheese Crumbles, Grape Tomatoes, and Bacon Bits

Crab Rangoon made in-house with King Crab and Cream Cheese Filled Wontons with Sweet Chili Sauce

Flash Fried Beef Tips served over Chipotle Sour Cream and Sweet Balsamic Glaze

ENTRÉES

Grilled Chicken Breasts topped with a Blend of Crab, Spices, and a Dijon Cream Sauce

Bourbon Glazed 12oz Rib-Eye with Pickled Red Onions served with Garlic Mashed Potatoes and Roasted Brussels Sprouts

Crème Brulee made in-house with a Vanilla Based Custard Topped with Caramelized Sugar

