

2018 Restaurant Week Menu-Winter Edition

Appetizers

Grilled Asparagus with Pancetta, Asiago and Balsamic Reduction

Crab Mac and Cheese topped with bread crumbs

Oyster Rockefeller with bacon, parmesan and garlic butter (Lunch only)

Fried Oysters with house remoulade (Dinner only)

Lunch

Oyster Po Boy with Cajun slaw, lettuce, tomato on a sub roll with choice of side

Creekstone Farms Flank Steak Sandwich cooked to desired temperature with house BBQ, arugula, onion straws on Ciabatta with choice of side

Portobello Sandwich with fresh mozzarella, roasted tomato, roasted red peppers with pesto and balsamic reduction on Focaccia with choice of side

Wedge Salad with Bleu cheese crumbles and dressing, red onion, tomatoes and bacon

Dinner

Kirkwood Pasta with Blackened Shrimp and Chicken, Alfredo sauce and diced tomato over linguine and served with garlic bread

NY Strip topped with Bleu cheese crumbles served with vegetable and garlic mashed potato

Winter Salad with beets, fried goat cheese, candied walnuts, field greens and apricot vinaigrette

Desserts

Blondie Sundae or ½ and ½ Blondie and Brownie Sundae

Stephanie's Chocolate Ganache

Bananas Foster Bread Pudding