



Restaurant Week 2017

\$35.17 Dinner

First Course

Small Valley House Salad

Romaine, black olives, crisp bacon, tomato, parmesan, blue cheese, balsamic dressing

Frosted Crab Soup

Tomato, crab, cream

Drunken Shrimp and Grits

Beer, tomato, andouille sausage, blended cheese

Second Course

Jumbo Lump Crab Cake

Lemon, tartar, slaw

Whole Grilled Bronzini

Lemon-herb garlic sauce, choice of one side

Chicken Marsala

Cremini mushrooms, garlic, shallots, tagliatelle pasta

8oz Creekstone Prime Bavette Steak

Mango-habanero dry rub, saffron basmati rice, black bean-chickpea salsa and chimichurri
(\$5 upcharge)

Third Course

Beignets

Strawberry sauce, powdered sugar

Apple Pie

Caramel drizzle, vanilla ice cream