

The **OREGON** GRILLE

Summer Restaurant Week
August 3 – 18

Lunch - \$20

1st Course

Shrimp & Grits

Creamy white cheddar, stoneground grits, tasso ham gravy, green onion

TOG BLT

*Slow roasted grilled Langenfelder pork belly, pea tendrils, tomato,
garlic mayo, toasted country white*

Fried Chicken Sandwich

Butter lettuce, house b & b pickles, smoked tomato mayonnaise, slaw

Shaved Slow-Roasted Prime Rib

Charred red peppers, arugula, provolone, brioche roll, Old Bay chips

Duck Confit

Spinach, local peaches, Vidalia onion, toasted peanuts, sherry-sorghum vinaigrette

2nd Course

Flourless Chocolate Cake

Peanut brittle

Key Lime Pie

Graham cracker crust, fresh whipped cream

The **OREGON** GRILLE

Summer Restaurant Week

July 27 – August 18

Dinner - \$35

1st Course

Chilled Sous Vide Shrimp

Two shrimp, cucumber, avocado, pickled red onion, tomato-horseradish vinaigrette

Iceberg Wedge

Plum tomato, Applewood smoked bacon, Point Reyes blue cheese, herbed buttermilk dressing

Grilled Chesapeake Oysters

Lemon beurre blanc, fresh chives

Chef's Choice Chilled Soup

2nd Course

Dayboat Scallops

Spinach, housemade chorizo, stoneground grits, charred red pepper romesco

Roasted Norwegian Salmon

“BBQ” spiced, blistered zucchini, heirloom tomato-basil salad, sweet corn emulsion

Grilled, sliced 8 oz. Prime Sirloin {Add \$5}

Cucumber salad, heirloom tomato, charred sweet corn, chimichurri

Hickory Smoked All-Natural Chicken Breast

Lacinato kale, peaches, Vidalia onion, bourbon infused sorghum, and cornbread crumble

3rd Course

Flourless Chocolate Cake

Peanut brittle

Key Lime Pie

Graham cracker crust, fresh whipped cream