

July 18th through July 24th

\$35/guest

FIRST COURSE

please select one of the following:

Artisan Field Greens
*mixed local baby lettuce, candied pecans,
dried cranberries, Statesboro blue cheese,
roasted onion balsamic dressing*

Caesar
*baby gem lettuce, shaved pecorino cheese,
herb croutons, Caesar dressing*

Cup of Soup du Jour
chef's daily selection

SECOND COURSE

please select one of the following:

Salmon Oscar
*jumbo lump crab meat, béarnaise,
grilled asparagus, Yukon Gold whipped potatoes*

Parmesan Scallops
colossal day boat scallops, lobster-parmesan risotto, balsamic reduction, basil oil

Horseradish Encrusted Black Grouper
*rainbow Swiss chard, Yukon Gold whipped potatoes, balsamic reduction,
orange vinaigrette*

Filet Mignon
8 ounces, Yukon Gold whipped potatoes, red wine demi glaze

THIRD COURSE

please select one of the following:

Chocolate Mousse Cake
oreo crust, chocolate mousse, fresh whipped cream

Praline Basket
*Handmade pecan praline, "High Road" bourbon burnt sugar ice cream,
seasonal berries, pecans, caramel sauce*

**Price not inclusive of beverage, tax or gratuity.
Three course items may not be split.*