

### **RESTAURANT WEEK**

**DINNER MENU** 

## FIRST COURSE SIGNATURE FLATBREAD

Select one of the following
Shared by two
Roasted Roma Tomato
Grilled Garlic Pesto Chicken

#### **SECOND COURSE**

Select one of the following
Organic Field Greens
Crisp Romaine & Baby Kale Caesar

## THIRD COURSE DINNER ENTRÉE

Select one of the following
Cedar-Plank Roasted Salmon
Oak-Grilled Filet Mignon
Shrimp and Grits
Wood-Grilled Pork Tenderloin
All-Natural Roasted Half Chicken

# FOURTH COURSE DESSERT

One Mini Indulgence Dessert

\$40/person

Price does not include beverages, tax or gratuity.

Upgrade your experience with a red or white wine flight,
hand-selected by our Master Sommelier, for an additional \$10.