

Center City

RESTAURANT WEEK LUNCH MENU - \$25

September 12-24, 2022

First Course

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp

BABY GREENS dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette

SPICY CREOLE GUMBO andouille sausage, chicken, ham, beef, crawfish, shrimp, holy trinity, creole seasoned roux, basmati rice

Second Course

MAPLE GLAZED GRILLED SALMON bourbon maple glaze, whipped yukon gold potatoes, green beans with shallot jam & spiced pecans

MAINE LOBSTER BISQUE (bowl) cream, sherry, lobster

LEMON CHICKEN CAMPANELLE grilled lemon oregano chicken, roasted bacon and tomato, spinach, parmesan white wine sauce, campanelle pasta

LEMONGRASS SHRIMP TACOS† grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa, fries

PETITE CENTER-CUT FILET MIGNON* 4 oz. center-cut filet mignon, whipped yukon potatoes & grilled asparagus

Dessert Course

VANILLA BEAN CRÈME BRÛLÉE raspberries

MIXED FRESH BERRIES crème anglaise

SEASONAL DESSERT

Featured Handcrafted Cocktail

PINEAPPLE MARTINI Haku Vodka & triple sec with fresh pineapple 12

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Center City

RESTAURANT WEEK DINNER MENU - \$40

September 12-24, 2022

First Course

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp

BABY GREENS dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette

SPICY CREOLE GUMBO andouille sausage, chicken, ham, beef, crawfish, shrimp, holy trinity, creole seasoned roux, basmati rice

Second Course

MAPLE GLAZED GRILLED SALMON bourbon maple glaze, whipped yukon gold potatoes, green beans with shallot jam & spiced pecans

LEMON CHICKEN CAMPANELLE grilled lemon oregano chicken, roasted bacon and tomato, spinach, parmesan white wine sauce, campanelle pasta

FILET COMBO* 4 oz. filet and choice of maple bourbon grilled shrimp or grilled Atlantic salmon, whipped yukon gold potatoes, grilled asparagus

SEAFOOD MIXED GRILL cajun seasoned shrimp and scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus

Dessert Course

VANILLA BEAN CRÈME BRÛLÉE raspberries

MIXED FRESH BERRIES crème anglaise

SEASONAL DESSERT

Featured Handcrafted Cocktail

PINEAPPLE MARTINI Haku Vodka & triple sec with fresh pineapple 12

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