



Dinner Specials

Wednesday through Sunday
5:00 pm to 7:00 pm

Appetizer

Deconstructed Shrimp & Grits \$19

Three butter and wine poached shrimp on a bed of beautifully light and cheesy grits with creole and parsley sauces

Entrees

Chef's Competition Baby Back Ribs \$35

Chef's personal competition dry rubbed ribs, slathered in barbeque sauce, served with potato salad and corn on the cob

Seared Halibut \$39

Pan seared halibut topped with a citrus carrot nage sauce and micro greens, served over asparagus and cauliflower mousseline

Pasta Carbonara \$25

Spaghetti tossed in a traditional carbonara sauce made with egg yolks, parmesan cheese and pancetta