

Dinner Specials Wednesday 8/16-Monday 8/21

Appetizers

Fried Green Tomatoes with sauce remoulade 9.95

Pan Seared Blue Marlin served medium rare. Sliced and finished with Ponzu sauce, Bourbon Soy Glaze & fried Shallots. Garnished with Siracha Sauce 13.95

Entrees

BLACKENED RED SNAPPER Finished with Crawfish Butter. Served over Jalapeno Cheese grits \$26.95

PAN SEARED BLUE MARLIN Served medium rare. Finished with Ponzu sauce, Bourbon Soy Glaze & fried Shallots. Served with Baby Carrots, Parsnips, Baby Red & Golden Beets 25.95

GREEN CHILI SHRIMP PASTA Roasted Red Peppers and Shrimp tossed with Capellini, pureed Green Chilis and Cotija cheese 18.95

FREE RANGE CHICKEN Baked with Portobello Mushrooms, Fontina & Mozzarella Cheese. Served on a bed of Roasted Red Pepper Sauce. Served with House Vegetables 18.95