

R E S T A U R A N T W E E K
D I N N E R M E N U

FIRST COURSE

SIGNATURE FLATBREADS

-- Select one of the following to share --

Roasted Roma Tomato (380 cal)

Garlic Pesto Chicken (460 cal)

Blackened Steak & Blue Cheese (470 cal)

All-Natural Pepperoni (530 cal)

SECOND COURSE

-- Select one of the following --

Seasonal Spinach Salad (230 cal)

Organic Field Greens (210 cal)

Crisp Romaine & Baby Kale Caesar (360 cal)

THIRD COURSE

DINNER ENTRÉE

-- Select one of the following --

*Cedar Plank-Roasted Salmon (440 cal)

*Wood-Grilled Filet Mignon (410 cal)

Southern Style Shrimp & Grits (640 cal)

*Wood-Grilled Pork Tenderloin (560 cal)

All-Natural Roasted Half Chicken (500 cal)

DESSERT

Two Mini Indulgence Desserts (360-740 cal)

\$33 PER PERSON

UPGRADE YOUR EXPERIENCE

Normally \$10 - \$12, these wines pair perfectly with our Restaurant Week menu.

Your selection by the glass: \$7.

WHITE (150 cal per 6-oz. glass)

Markham, Chardonnay, Napa '15

King Estate, Pinot Gris, Willamette '14/'15

RED (150 cal per 6-oz. glass)

Kim Crawford, Pinot Noir, Marlborough '14/'15

Catena Vista Flores, Malbec, Mendoza '13/'14

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.