



2025 RESTAURANT WEEK LUNCH MENU

2 COURSE LUNCH FOR \$16 PER PERSON | SERVED JANUARY 24TH - FEBRUARY 1ST
SELECT ONE ITEM FROM EACH COURSE

STARTER COURSE

CHOICE OF SHE CRAB SOUP OR SOUP OF THE DAY

-OR-

CAESAR OR HOUSE SALAD WITH CHOICE OF DRESSING

ENTREE COURSE

SPINACH AND MUSHROOM QUESADILLA

-OR-

2 BARBACOA TACOS WITH BEANS AND RICE

-OR-

BLACKENED SHRIMP BURRITO BOWL



* CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS
TAX AND GRATUITY NOT INCLUDED IN MENU PRICE.



2025 RESTAURANT WEEK DINNER MENU

3 COURSE DINNER FOR \$25 PER PERSON | SERVED JANUARY 24TH - FEBRUARY 1ST
SELECT ONE ITEM FROM EACH COURSE

STARTER COURSE

HOMEMADE SPINACH DIP

-OR-

SOFT PRETZELS WITH SMOKED GOUDA FONDUE

ENTREE COURSE

SEAFOOD MAC & CHEESE

-OR-

SLOW ROASTED BABY BACK RIBS W/ FRENCH FRIES & COLE SLAW

-OR-

BLACKENED CHICKEN & BROCCOLI ALFREDO FETTUCINNE

DESSERT COURSE

SKILLET COOKIE ALA MODE

-OR-

BREAD PUDDING WITH BOURBON CREAM SAUCE



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