



Culanaria Restaurant Week

Dinner \$25 per guest

August 18-19 / 25-26

Reservations for 6pm and 7:30pm Seating



Starters

Garbage Salad BLT

Romaine Hearts, Heirloom Cherry Tomatoes, House Cured Bacon, Green Onions, House-made Ranch Dressing, and Sweet Potato Croutons Tossed to order Table-side

Smoked Salmon Under Glass

Smoked Salmon with Fresh herbs, served with Toast Points and Fresh Dill Sauce

Main Course

Red Mixed Grill

Pan Roasted Beef Tenderloin topped with Fire Roasted Gulf Shrimp and Foie Gras Butter, served with Scalloped Potatoes and Tender Tri Colored Baby Carrots

Pecan Crusted Snapper with Remoulade

Skillet Fried Pecan Crusted Gulf Red Snapper served with a spicy Remoulade on a bed of New Orleans Garlic Butter Rice and Lemon Asparagus

Desserts

Chocolate Glazed Red Velvet Cake

Modern take on a classic cake with Berry Compote

Apple Tart Tartin

Classic Apple Tart with House-made Vanilla Bean Ice Cream