RESTAURANT WEEKS
August 1st - August 31st

OPTIONAL COURSE $10
Grilled Shrimp & Tenderloin Brochette
manchego polenta, roasted tomatillo salsa

FIRST COURSE
Traditional Lobster Bisque

Beef Tartare
white truffle creole mustard aioli, sun dried tomatoes, green onions, crispy capers, grilled baguette

Roasted Garlic Boursin Cheese
baked baguette

Petite Maryland Style Crab Cake
sauce beurre blanc

SECOND COURSE
Crab Stuffed Redfish
Garlic sauteed haricot verts, artichoke beurre blanc

Double Cut Lamb Chops
tzatziki, mint chimichurri

Filet Mignon
5 oz filet with choice of cognac pepper, bearnaise, or roquefort sauce
Upgrade: 7 oz Filet $10 | 10 oz Filet $20

Chicken Florentine
Susie’s famous mashed potatoes, button mushroom sauce

THIRD COURSE
Kirby’s Chocolate Cake
moist chocolate cake, chocolate ganache, crushed pecans, cinnamon, with a hint of coffee

NY Style Cheesecake
your choice of: blueberry crumble, turtle, or cherries jubilee

ADD ONs
6 oz Lobster Tail $30
traditional or scampi style

Chicken Fried Oysters $6
Bearnaise Sauce

Two Shrimp $9
Blackened or Grilled

King Crab Legs $32
Half Pound

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$45 per person
tax & gratuity & alcohol excluded
not valid with other offers