



# RESTAURANT WEEK 2020

DINE-IN OR CURBSIDE PICK-UP

## Optional Appetizer Course

Chilled Seafood Trio

*jonah crab claw, jumbo shrimp remoulade and ahi tuna tostada*

\$9

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## First Course

III Forks Salad

*late summer field greens, toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette*

Caesar Salad

*our version of the classic*

She Crab Soup

*a rich Southern specialty: simmered blue crab in a heavy cream and sherry*

## Entrée Choice

Coffee Rubbed Beef Tenderloin

*aged Gorgonzola and fresh tarragon demi-glace*

Prime Pork Chop

*fresh pineapple, toasted macadamia nuts, and papaya serrano BBQ sauce*

Pan Seared Atlantic Salmon

*tomatillos, Anaheim peppers, and diced avocado*

## Dessert

Vanilla Cheesecake

*macerated late summer berries*

Chocolate Ganache Cake

*chocolate cake, ganache icing, fresh strawberries*

New Orleans Bread Pudding

*Bulleit Bourbon sauce with homemade cinnamon ice cream*

\$49 per person

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## Featured Cocktails

Deep Eddy Lemon Drop 13  
Garrison Brothers Old Fashioned 16

## Wine Pairing

2017 Pedroncelli, Cabernet Sauvignon, Sonoma 9 / 32  
2018 Landmark Overlook, Chardonnay, Sonoma 9 / 32