



Restaurant Week Dinner Menu

FIRST

FRENCH ONION SOUP

TRIO OF ONIONS, SOURDOUGH GARLIC CROSTINI & MELTED PROVOLONE CHEESE

ANCHO CAESAR SALAD

ROMAINE, GARLIC CROUTONS & PARMESAN

KALUA PIG ROLLS

PULLED PORK, PICKLED CABBAGE, SCALLIONS, CHEESE, SESAME SEEDS IN WONTON WRAP

MAIN

COMBO

SMOKED BABY BACK RIBS, PULLED PORK & TEXAS RED SAUSAGE CAROLINA SLAW

CRAB STUFFED SALMON

FINGERLING POTATOES, CHERRY TOMATOES, SHAVED FENNEL & LEMON VINAIGRETTE

SMOKED BRISKET

SLOW SMOKED BEEF BRISKET SERVED WITH PANCETTA MAC' N CHEESE

BRAISED SHORT RIB

SLOW COOKED SHORT RIB SERVED WITH MASHED POTATOES & GLAZED CARROTS

DESSERT

KEY LIME PIE

GRAHAM CRUST, KEY LIME

BREAD PUDDING

WALNUTS, RAISINS, CREME ANGLAISE

\$55 Not Inclusive of Tax & Gratuity

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
NO SUBSTITUTIONS.