



# RESTAURANT WEEK

## JULY 10TH-19TH

### 3 COURSE MENU | \$42

#### ~ APPETIZER ~

- **Korean BBQ Sticky Ribs**

(5) Slow Braised Baby Back Ribs Lightly Dusted & Fried, Tossed in Korean BBQ Sauce, Baked & Finished w/ Scallions & Sesame Seeds

- **Spicy Ahi Tuna Nachos**

Marinated Ahi Tuna, Crispy Wontons, Mango Salsa, Banging River Sauce, Sweet Chili Sesame Seed & Scallion Garnish

- **Gazpacho**

The Quintessential Chilled Summer Soup: Saporito Tomato Filets, Fresh Local Cucumber, Bell Peppers & Onion, EVOO & Fresh Herbs In a Silky Smooth Finish, Topped w/ Balsamic Drizzle, Diced Cucumber

- **Fried Green Tomatoes**

(3) Fried Green Tomatoes, Topped w/ Sautéed Gulf Shrimp, In a Chesapeake Cream Sauce, Roasted Red Pepper Drizzle & Sweet Red Pepper Drops

- **Pulled Pork Nachos**

Shredded Pork Shoulder, Melted Cheddar Jack, Scallions, Wonton Chips, Red Cabbage Slaw, Tangy Golden BBQ

#### ~ ENTREE ~

- **Seafood Scampi**

Succulent Shrimp, Mussels & Haddock Sautéed in Lemon Butter White Wine Sauce, Over Angel Hair w/ Garlic Toast

- **Salmon Picatta**

Pan Seared Salmon, Simmered in White Wine Basil Lemon Butter Sauce w/ Capers & Banana Peppers, Served Over Jasmine Rice w/ Garlic Toast & Shaved Parmesan

- **Chicken Marsala**

Tender Marinated Twin Chicken Breasts Slowly Sautéed in Marsala & Mushroom Cream Sauce, Over Buttered Jasmine Rice

- **Blue Moon Fish & Chips**

Twin Haddock Filets, Dipped in Blue Moon Beer Batter, Fried Golden Brown & Served w/ Fresh Cut Fries, Tarter Sauce & Grilled Lemon

- **Baby Back Ribs**

Our Famous River Stone Grill Danish Baby Back Ribs Served w/ Fresh Cut Fries & Cole Slaw

#### ~ DESSERT ~

- Oreo Cheesecake,
- Chocolate Peanut Butter Cake
- Double Chocolate & Vanilla Cake

- Taharka Ice Cream : Choice of Chocolate Love Or Honey Graham

- Home Made Creme Brulee`

- Home Made Bread Pudding W/ Creme Anglaise

