P O I N T 5 7

• RESTAURANT WEEK • 3 Course Dinner for \$36

Appetizers

* Please Select ONE of the following *

Caprese Dip

Bechamel, heirloom tomato, fresh basil, balsamic crostini

Crab & Corn Fritters

Handmade fritters, loaded tartar sauce

Shrimp Ceviche

Shrimp, fresh lime & orange juice, tomatoes, jalapeno, onions, cilantro, crostini

House Salad

Spring mix, fresh blue cheese crumbles,, pickled red onions, marinated cherry tomatoes, shaved almonds, white balsamic vinaigrette

Caesar Salad

Chopped romaine, Parmesan Reggiano, marinated cherry tomatoes, baked croutons

Entrees

* Please Select ONE of the following *

Pork Chop

Grilled pork chop, spinach, mushrooms, roasted garlic grits, red eye gravy

Short Rib

Short rib, roasted garlic grits, spinach, fried leeks, jus

Seafood Risotto

Shrimp, mahi mahi, mussels, sweet peas, parmesan mascarpone risotto

Filet Mignon

Goz bacon wrapped filet mignon, roasted fingerling potatoes, grilled asparagus, rosemary demi glace

Snapper

Pan seared snapper, rice pilaf, grilled asparagus, lemon & dill compound butter

Desserts

* Please Select ONE of the following *

Strawberry Shortcake

Poundcake, strawberry sauce, whipped cream

Bananas Foster

Bananas, Myers dark rum, caramel, vanilla ice cream, whipped cream