

RESTAURANT WEEK 2019

OPTIONAL APPETIZER COURSE

Ahi Tuna Nachos

crispy wontons, green apple, jicama slaw, black pepper rum hoisin sauce
\$5 without FedEx Office certificate

FIRST COURSE

Ill Forks Salad

Granny Smith apple, Danish bleu cheese, toasted pecans, maple vinaigrette

Creamy Lobster Bisque*

ENTRÉE CHOICE

Filet Mignon*

6 oz., truffle butter

Honey Glazed Atlantic Salmon*

molasses bourbon butter

Prime Pork Chop*

peach serrano glaze

DESSERT

Mandarin Orange Cake

*vanilla cake, satsuma mandarin orange segments, crushed pineapples,
vanilla whipped cream frosting*

Chocolate Ganache Cake

chocolate cake, ganache icing, fresh strawberries

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WINE PAIRING

Emiliana Natura Un-Oaked

Chardonnay, Chile 8

JUSTIN Winery

Cabernet Sauvignon, California 12

FEATURED COCKTAIL

Hye & Dry

*Garrison Brothers Small Batch Bourbon,
Luxardo Maraschino Liqueur, Dry Vermouth,
Cointreau, & Peychaud's Bitters* 16

Excludes beverages, tax and gratuity.

**Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.*