



SUMMER RESTAURANT WEEK 2023

AUGUST 8 - 12

Dinner Menu

\$59.95

Available Tuesday - Thursday 5:00pm - 9:00pm, Friday & Saturday 5:00pm - 10:00pm

PLEASE SELECT ONE FROM EACH

FIRST COURSE

COLOSSAL SHRIMP COCKTAIL G

Bloody Mary Cocktail Sauce

OYSTERS ST. CHARLES G

Crispy Fried Oysters, Creamed Spinach, Honey Mustard Aoli

LOBSTER BISQUE

Fresh Lobster Meat

HYDRO BIBB SALAD G V

Ranch Vinaigrette, Parmesan Frico

SECOND COURSE

10 oz. PRIME SKIRT STEAK G

Bourbon Barrel Worcestershire, Grilled Onions, Buttery Mashed Potatoes

BRAISED SHORT RIBS

Red Wine Demi-Glaze, Baby Carrots, Buttery Mashed Potatoes

PAN SEARED SEA SCALLOPS G

Green Pea Risotto, Asparagus, Artichokes

CHILEAN SEA BASS G

Sauteed Watercress and Ginger, Coconut Rice, Shrimp Ragout

THIRD COURSE

CHERRY PIE

Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

TORTOISE PIE

Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream

*The Restaurant Week Menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition.

** Beverages, tax, and gratuity not included

G Denotes gluten free item

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.