



RESTAURANT WEEK MENU

3 Course Dinner, \$55 | April 26th - May 9th, 2026

APPETIZERS

Choose One

TUNA TARTARE

ahi tuna, gochujang vinaigrette, avocado, cucumber-radish salad, sesame wonton

TEMPURA OYSTERS

watercress & pickled vegetable salad, lemon-miso aioli

ENTRÉE'S

Choose One

CATFISH & GRITS

cornmeal fried maryland blue catfish, andouille & smoked gouda grits, grilled zucchini, green tomato relish

CHARBROILED BASEBALL SIRLOIN

8oz top sirloin baseball steak, smashed yukon gold potatoes, dirty green beans, bourbon demi-glace, roasted garlic-mustard compound butter

DESSERTS

Choose One

LEMON-STRAWBERRY CAKE

lemon cream cake, fresh strawberry sauce, candied lemon, strawberry powder

MAINE BLUEBERRY CRISP

sweet maine blueberries, cinnamon-oatmeal topping, served warm with vanilla ice cream