



RESTAURANT WEEK

APPETIZERS

CHILLED GAZPACHO SOUP

Refreshing and bursting with fresh-from-the-garden flavor

CLASSIC MARTIN'S SALAD

Mixed baby greens with sliced cucumbers, tomatoes, shredded carrots, chickpeas, mandarin orange sections tossed in a balsamic-Dijon dressing

FRIED GREEN TOMATOES

A Southern favorite made to order! With mandarin-orange aioli

ENTREÉS

ROASTED CHICKEN

A quarter of lemon and herb oven roasted chicken served with sauteed frenched green beans and Beurre Blanc

BLACKENED SALMON

Lightly blackened pan seared Atlantic salmon served with blanched garlic, heirloom cherry tomatoes, shallots, new potatoes over tomato coulis

SAVORY BEEF SHORT RIBS

Served over garlic mashed potatoes with house-made veal-mushroom demi-glace

DESSERTS

PEACH COBBLER

Fresh delicious Lorraine Peaches from South Carolina Served with vanilla ice cream

CHERRY STRACCIATELLA

Refreshing combination of sweet cherries, vanilla bean milk-based ice cream and chocolate

ADD A PINT OF STELLA ARTOIS TO YOUR LUNCH FOR JUST \$6*

(Restaurant Week special, August 28 - September 3 only)