



## Restaurant Week August 10 – 14, 2010

### Appetizer – Choice of

Tortilla-Crusted Crab Cake

*Resting in corn Mornay and topped with pico de gallo*

Grilled Pork Wings

*With a ginger-honey glaze served atop a celery and carrot slaw*

Asian Beef Satays

*Served with fried rice noodles dressed with a sesame-soy vinaigrette*

### Entrée – Choice of

Chicken de Roma

*Grilled chicken over penne pasta tossed with chorizo cream sauce, fire-roasted peppers and onion, fresh spinach, and roasted Roma tomatoes*

Grilled Pork Tenderloin

*With chipotle-honey-glazed carrots and sweet potato hash*

Chimichurri-Grilled Beef

*Served over Spanish-style potato and sautéed green beans*

### Dessert – Choice of

Triple Chocolate Cheesecake

*Oreo cookie crust with three different layers of chocolate*

Hawkshaw Bread Pudding

*A grand portion of our historic bread pudding topped with whiskey sauce*

Key Lime Pie

*Florida's official state pie; ours is naturally yellow*