



Restaurant Week
August 10 – 14, 2010

Appetizer – Choice of

Chilled Kirby Cucumber Soup
Creole mustard sour cream with fresh dill

Fried Green Tomatoes
With pickled Vidalia onion relish, Louisiana butter sauce, and candied pepper bacon

Steakhouse Chopped Salad

Entrée – Choice of

Orange- and Chipotle-Glazed Grilled Salmon
Topped with charred corn and jalapeño relish over cheddar cheese grits, fried green tomato with cumin balsamic drizzle, and corn tortilla crisps

Hickory-Fired Beef Tenderloin
Topped with roasted garlic-Roma tomato crust and herb butter over crispy eggplant medallion with grilled asparagus and whipped potatoes

Irv's Coastal Crab Cake
On roasted butternut squash with wilted buttered spinach, tomato jam, white balsamic butter sauce, candied mammoth pecan halves, and sweet potato hay

Dessert – Choice of

Crème Brûlée
Torch-crusted with organic sugar and topped with fresh berries

Bread Pudding
Served warm with whiskey sauce

Homemade Black Bottom Chocolate Mousse
With Oreo cookie bottom and vanilla cream