



**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*