

# The Fish House

## Summer Restaurant Week

Aug 9-13, 2011

### *Appetizer – Choice of*

#### Creole Crab Cakes

Lump crab sautéed in butter, served with bourbon Creole mustard and candied pecans, and finished with sweet potato hay

#### Asian-Marinated Beef Spring Rolls

Served with an Asian slaw and a smoky hoisin drizzle

#### Jack Daniel's Honey-Glazed Shrimp

Skewered shrimp over sweet potato hash

### *Entrée – Choice of*

#### Grits à Ya Ya

Spiced Gulf jumbo shrimp top a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda cheese grits

#### Spicy Summer Mahi-Mahi

Blackened mahi-mahi served over a summer vegetable gnocchi with grilled-corn salsa and finished with tomato cream sauce

#### Southern Bliss

A 6-ounce petite filet served over red bliss mashed potatoes with a Silver King corn and butter bean succotash; finished with a cabernet and horseradish compound butter

### *Dessert – Choice of*

#### Key Lime Pie

Florida's official state pie; ours is naturally yellow

#### Vanilla Bean Crème Brûlée

A rich vanilla-bean-infused custard with a crisp caramelized crust

#### Lemon Blackberry Cheesecake

New York style cheesecake served with fresh blackberries and Meyer lemon



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### *Appetizer – Choice of*

Chilled Watermelon and Cucumber Gazpacho

With crumbled feta cheese

Fried Green Tomatoes

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

Jackson's Unique Mixed Greens Salad

### *Entrée – Choice of*

Grilled Mustard and Ginger-Glazed Salmon

With Roasted-Pepper Cucumber Relish and Fresh Dill with grilled asparagus and cheddar cheese grits

Hickory-fired Beef Tenderloin

Atop baked croutons, topped with grilled tomato, double-cut bacon, Maytag blue-cheese butter and micro greens, grilled asparagus, and whipped potatoes

Irv's Coastal Crab Cake

With homemade sweet creamed corn, sautéed spinach, portobello mushrooms, cherry tomatoes, and fried slab bacon topped with sweet potato hay

### *Dessert – Choice of*

Crème Brûlée

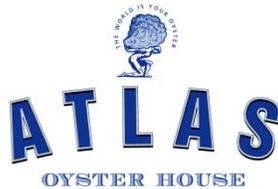
*Torch-crusted with organic sugar and topped with fresh berries*

Orange Liqueur-infused Strawberries over Lemon Cake

With Chantilly cream

Chocolate Mousse with Heath Bar Crunch

With crushed candy, caramel, and Chantilly cream



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### *Appetizer – Choice of*

#### Asian Style Crab Cakes

Served with a a sesame aioli and kabayaki sauce topped with green onion hay

#### New Orleans Style Barbecue Shrimp

Served with grilled Gambino bread

#### Applewood-smoked Bacon Wrapped Oysters

Served with smoked Gouda cheese grits with a meunière sauce

### *Entrée – Choice of*

#### Jalapeño Corn Bread Stuffed Pork Chop

With roasted garlic, mashed potatoes, bacon butter beans, and tomato gravy

#### Bloody Mary Style Salmon

Sun-dried tomato crusted salmon over pancetta mashed potatoes with sautéed Brussels sprouts and a bloody mary beurre blanc sauce

#### Osso Bucco

Slow-braised beef shanks with tomatoes, carrots, onions, celery, and red wine with a trio of roasted potatoes; topped with rosemary-burgundy sauce

### *Dessert – Choice of*

#### Triple Chocolate Cheese Cake

Oreo cookie crust with three different layers of chocolate

#### Hawkshaw Bread Pudding

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

#### Tiramisu Trina

Espresso-soaked sponge cake with mascarpone cream cheese and shaved chocolate