

# Dinner for Two On Tuesdays

5 pm—7 pm

**Three course dinner including a Bottle of Wine**

**75**

## Starter

### Frogmore Soup

*Our own version of a Southern classic.*  
Shrimp, Corn, Potatoes, Andouille Sausage.

### Soup du Jour

A Fresh And Inspiring Soup Of The Day.

### Fried Green Tomatoes

Creamed Spinach, Tomato Chutney, Parmesan,

### Escargot

Asparagus-Mushroom Fricassee,  
Broccoli Rabe, Roasted Garlic.

### Chaz Salad

Blackened Pecans, Gorgonzola,  
Ginger-Sweet Tea Poached Blackberries,  
Green Tomato Vinaigrette.

### Grilled Caesar Salad \*

Grilled Hearts of Romaine, Parmesan,  
Anchovy, Green Peppercorn Croutons.

## Main

### Sour Cream Fried Chicken

French Beans, Fingerling Potatoes, Herb Beurre Blanc.

### Lobster Agnolotti

Squid Ink Pasta, Wilted Leeks, Fava Beans,  
Roasted Bell Pepper, Camembert, Beurre Monté.

### Atlantic Salmon \*

Blue Crab Stuffed, Pan Roasted,  
Fried Yucca Root, Avocado Cream.

### Diver Caught Scallops \*

Summer Vegetable Risotto, Pepper Grass,  
Sauce Américaine.

### Brazilian Sirloin \*

Grilled Sirloin, Delmonico Potatoes,  
Wilted Spinach, Veal Glacé.

## Shared Dessert

### Root Beer Float Crème Brûlée

Cotton Vanilla Floss.

Or

### Chocolate Cake

Brandied Wild Cherries, House Made Pistachio Gelato.

## Wine

Your choice of a Bottle of

Sean Minor Four Bears Chardonnay or Pinot Noir.

\* Regarding the safety of these items, written information is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A 22 % gratuity will be added to parties of 6 or more.

This menu may not be available on Holidays or Special Events.