



## TRIANGLE RESTAURANT WEEK

January 21 – 27, 2019

### Dinner Menu

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#### STARTER

(choice of)

##### **Walnut Mixed Greens**

blue cheese crumbles, glazed candied walnuts, white balsamic vinaigrette

##### **Lobster & Corn Chowder**

##### **Coconut Shrimp**

orange horseradish marmalade, tropical fruit relish

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#### ENTRÉE

(choice of)

##### **Herb Marinated Shrimp**

creamy polenta, sautéed spinach, roasted red pepper sauce

##### **Truffle Beef Medallions\***

brussels sprouts, bacon & potato hash, bordelaise sauce

##### **Crab & Shrimp Stuffed Atlantic Salmon**

brie, artichokes, roasted red peppers, arugula, mashed potatoes

##### **Skillet-Blackened Striped Bass**

sautéed shrimp, creole risotto

##### **Seared Sea Scallops (additional \$10)**

roasted corn, bacon, tuscan kale, potato hash, avocado-cilantro-lime purée

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#### DESSERT

(choice of)

##### **Vanilla Bean Crème Brûlée**

caramelized sugar top, fresh seasonal berries

##### **Upside Down Candied Walnut Apple Pie**

cinnamon ice cream, caramel sauce

##### **Deep Dish Chocolate Silk Pie**

rich & silky chocolate mousse pie, raspberry sauce

**\$35**

(tax & gratuity not included)

\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.