RESTAURANT WEEK

WINTER 2021
$35 PER PERSON

APPETIZER (choice of one)
CAESAR SALAD
fresh Reggiano cheese and cornbread croutons
MAIN SALAD
chopped egg, bacon, and cornbread croutons
SOUP
homemade soup of the day
DEVILED EGGS (4)
our creamy homemade mixture garnished with parsley
DOUBLE DIP
roasted pepper queso, guacamole, picante salsa and homemade corn tortilla chips

ENTRÉE (choice of one)
ROASTED PRIME RIB •
12 oz slow roasted prime rib served with smashed red potatoes and au jus
FRESH CUT SALMON
grilled over live hickory wood and served with a chilled wild rice salad • •
NORTH CAROLINA RAINBOW TROUT
seasoned and grilled over hickory wood served with herb aioli and kale & quinoa salad
MARYLAND STYLE CRAB CAKES
two jumbo lump crab cakes served over a whole grain mustard sauce with grilled asparagus
COBB SALAD
sliced grilled chicken, mixed greens, avocado, bacon, eggs, croutons, and blue cheese vinaigrette
AHİ TUNA SALAD •
seared and sliced ahi tuna served rare with mixed greens, avocado, mango, red onions, and ginger vinaigrette

DESSERT (choice of one)
PEANUT BUTTER PIE • •
KEY LIME PIE • •

131 MAIN
all fresh, no freezers
hickory wood fire grill

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
** Items may contain nuts