

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

AHI 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