

# RESTAURANT WEEK

WINTER 2016

**\$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

### **DEVEILED EGGS (4)**

our creamy homemade mixture garnished with parsley

### **CAST IRON CORNBREAD**

diced chiles, jack and cheddar cheeses served with honey

### **DOUBLE DIP**

roasted pepper queso, guacamole, picante salsa and homemade corn tortilla chips

## **ENTRÉE (choice of one)**

### **SLOW ROASTED CHICKEN**

all natural, herb rubbed, slowly roasted, served with homemade demi-glace and hand cut fries

### **CEDAR PLANK SALMON\***

baked on a cedar plank with whole grain mustard butter sauce or simply grilled with wild rice salad\*\*

### **NORTH CAROLINA RAINBOW TROUT**

seasoned and grilled over hickory wood served with herb aioli and kale salad

### **MARYLAND STYLE CRAB CAKES**

two jumbo lump crab cakes served over Pommerey mustard sauce with grilled asparagus

### **DANISH BABY BACK RIBS**

full rack smoked and grilled in-house with hand cut fries and P&G slaw\*\*

### **THAI STEAK SALAD\* \*\***

marinated tenderloin tips, Asian noodles, peanuts, cabbage, grape tomatoes, mint, fresh avocado and mango

### **STERLING SILVER RIBEYE**

14 oz cut in-house, simply grilled over hickory wood and served with hand cut fries

### **TOP CHOP SALAD\*\***

chopped grilled chicken, kale, quinoa, goat cheese, cucumbers, marinated red and yellow grape tomatoes, almonds, Craisins, artichoke hearts, avocado, corn salsa and herb vinaigrette

## **DESSERT (choice of one)**

PEANUT BUTTER PIE\*\*

KEY LIME PIE\*\*

BROWNIE A LA MODE\*\*

**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 food borne illness, especially if you have certain medical condition