



Restaurant Week

\$50

Choice of Appetizer

RAINBOW PANZANELLA SALAD

Sourdough croutons, fresh grapefruit wedges, acorn squash, pomegranate seeds, blue cheese crumbles and a grapefruit vinaigrette

OYSTER STEW

Slowly simmered with carrots, potatoes, and celery in a velvety cream base

BLACKENED SCALLOPS

Blackened scallops with lemon-dill aioli and balsamic glaze drizzle

Choice of Entrée

STUFFED SALMON SUPREME

Prepared with a shrimp and crab stuffing, lemon risotto, and grilled asparagus, topped with a tomato relish

BRAISED BEEF SHORT RIB

Served over red skin mashed potatoes with asparagus, a tomato relish and topped with a Burgundy demi-glace

GARLIC SHRIMP & CLAM SCAMPI

Simmered in a light scampi sauce of butter, white wine, and lemon, served over linguini with fresh broccoli

Choice of Dessert

CARIBBEAN BREAD PUDDING

Spiced Caribbean-style bread pudding, topped with mango and Irish rum cream

STRAWBERRY COBBLER

House-made strawberry cobbler, served warm with River Street Sweets® praline ice cream