

DICK & JENNY'S LOCAL RESTAURANT WEEK

PICK 1 STARTER AND 1 ENTRÉE. ENTRÉE CHOICE DETERMINES PRICE.

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DYNAMIC DUO OF SOUP

JENNY'S SALAD *Mixed greens
Apples | Pears | Blue cheese crumbles
Pecans | Blue cheese vinaigrette*

EARTHY CRUNCHY SALAD

*Carrots | Broccoli | Greens | Sprouts
Radish | Snap peas | Cucumber
Sunflower seeds | Dried cranberries
Feta | Honey balsamic vinaigrette*

FRIED GREEN TOMATOES & SHRIMP REMOULADE

CREOLE DEVEILED EGGS

Southern slaw | Bacon jam

CARAMELIZED PORK BELLY

*Muranda Cheese Company Colby grits
Pepper jelly | Watercress*

JAMBALAYA & GRILLED ANDOUILLE

Red eye gravy | Hand cut onion rings

BAYOU BLUE CRAB CAKES

Southern slaw | Lemon aioli

SHRIMP & GRITTS

*Smoked spiced shrimp
Muranda Cheese Company Colby grits*

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ISLAND CHICKEN FOREVER

*Parmesan crusted chicken breast
Basil risotto | Feta, sun dried tomato and artichoke salsa
Lemon chardonnay butter*

ROASTED BEEF BRISKET PHILLY

*Sautéed peppers & onions | Mayo
Mozzarella | Luigi's French sub roll | Choice of fresh fruit or French fries*

MEDITERRANEAN PENNE

*Extra virgin olive oil | Roasted eggplant
Grape tomatoes | Yellow squash | Zucchini | Fennel | Pesto | Shaved Asiago*

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JULIA CHILD'S BEEF BURGUNDY

Sweet & Gold mashed potatoes | Roasted root veggies

BREAST & BELLY

*Iron skillet duck breast | Seared pork belly
Grilled asparagus | Bacon radicchio merlot risotto | Bing cherry gastrique*

GRILLED WILD ATLANTIC SWORDFISH

Basil caper compound butter | Lemon vinaigrette

Tossed cannellini beans with arugula, broccoli and sun dried tomatoes

LOCAL LIBATION DRINK PACKAGE - PICK 2 FOR \$12

PINT OF LOCAL DRAFT BEER | DR. FRANK CUVÉE BRUT SPARKLING
BELLANGELO MERLOT | RED TAIL RIDGE GOOD KARMA RIESLING
ARROWHEAD SPRING COOL TERROIR SYRAH | LIEB PINOT BLANC
BILLSBORO CABERNET SAUVIGNON | RED TAIL RIDGE PINOT NOIR
WÖLFFER ESTATE CABERNET FRANC