

DICK & JENNY'S LOCAL RESTAURANT WEEK

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

STARTERS

DYNAMIC DUO OF SOUP

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

JAMBALAYA & GRILLED ANDOUILLE

Red eye gravy | Hand cut onion rings

FRIED GREEN TOMATOES & SHRIMP REMOULADE

CREOLE DEVEILED EGGS

Southern slaw | Bacon jam

CARAMELIZED PORK BELLY

*Muranda Cheese Company Colby grits
Pepper jelly | Watercress*

EARTHY CRUNCHY SALAD

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

BAYOU BLUE CRAB CAKES

Southern slaw | Lemon aioli

NON

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*

NON

MEDITERRANEAN PENNE

*Extra virgin olive oil | Roasted eggplant
Grape tomatoes | Yellow squash | Zucchini | Fennel | Pesto | Shaved Asiago
Choice of: Grilled chicken, Smoked shrimp, or Crispy shrimp*

PECAN CRUSTED DELTA CATFISH & CREOLE SHRIMP MEUNIERE

*Jalepeno hush puppies | Muranda Cheese Co. colby grits
Slow cooked greens*

ISLAND DRINK PACKAGE

ADD A LOCAL BOTTLE OF WINE FOR \$20.20

BOUNDARY BREAKS GEWURZTRAMINER | LIEB PINOT BLANC RESERVE

RED TAIL RIDGE GOOD KARMA RIESLING

ARROWHEAD RED CABERNET SAUVIGNON

COOL TERROIR SYRAH BLEND | CAVE SPRING CABERNET FRANC