



**New South Culinary Week  
\$35 Prix Fixe Dinner Menu**

**First Course**

**Choice of:**

**Lobster Mango Ceviche**

Fresh Mango, Cucumbers, Red Onion, Tomatoes, Cilantro, Fresh Lime Juice. Served with House Made Tortilla Wedges.

**Crispy Calamari**

Roasted Red Pepper Coulis & Spicy Remoulade

**Watermelon Salad**

Served with Baby Arugula, Shaved Red Onions, Cucumbers, Sweet Orange Tomatoes, Kalamata Olives, Feta Cheese, and Balsamic Glaze

**Second Course**

**Choice of:**

**Herb Grilled Salmon**

Served Over Shaved Asparagus,, Topped with a Cucumber Dill Sauce

**Lump Crab Cakes**

Served over Mash Potatoes, Roasted Red Pepper Coulis & Spicy Remoulade

**Cajun Shrimp Pasta**

Shrimp, Nueskes smoked bacon, andouille sausage, onion, bell pepper, garlic, Cajun spices

**Balsamic Glazed Flank Steak**

Asparagus, blue cheese crumbles

**Third Course**

**Choice of:**

Lemon Layer Cake

Chocolate Mousse Cake

Cookie Dough Cannoli