



Sunset specials

3 COURSE MEAL \$25 PLUS TAX & GRATUITY

Choice of 1st course

CRAB BISQUE

Creamy crab bisque topped with lump crab meat and old bay

HUMMUS & PITA

Chef selection flavored hummus, Grilled Pita

POT STICKERS

Pork pot stickers, chili soy reduction, carrot ginger puree, cilantro

Choice of 2nd course

GRILLED SIRLOIN

Choice cut sirloin, Garlic whipped potatoes, haricot verts, sweet & spicy steak reduction

CHICKEN JULIET

Grilled chicken breast, sweet pea risotto, honey glazed carrots, rosemary mushroom crème

SCOTTISH SALMON

Pan seared salmon with brown sugar glaze, cheddar grits, bacon braised kale

VEGAN PAD THAI

Mung bean sprouts, carrots, red onion, red bell pepper, mushrooms, rice noodles, thai peanut crème

Choice of 3rd course

GLUTEN FREE CHOCOLATE TORTE UPSIDE DOWN PINEAPPLE CAKE GELATO (1 SCOOP)

Coconut, Salted Caramel or Pistachio

^{**} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness