

FLAVORTUNE

# Restaurant Week Menu

AUGUST 18, 2025 – AUGUST 24, 2025

*Pick one appetizer, entree, and dessert for \$55 (Tax not included).*

## STARTER

### *Classic Caesar Salad*

Crisp romaine, shaved parmesan, garlic croutons, house Caesar dressing

### *Grilled Peach Salad*

Arugula, goat cheese, candied pecans, white balsamic balsamic glaze

### *Strawberry Walnut Salad*

Mixed greens, fresh strawberries, toasted walnuts, feta, raspberry vinaigrette

## ENTRÉE

### *Spicy Crab Spaghetti*

Lump crab, Calabrian chili, roasted garlic, white wine butter sauce, fresh herbs

### *Deep-Fried Black Bass*

Served over smoked gouda cheese grits with charred corn relish, finished with a cajun cream sauce

### *Grilled Rosemary Lamb Chops*

Two 48 hour, double cut bones. Served with truffle mashed potatoes and garlic blistered broccolini

### *Stuffed Airline Chicken Breast*

Filled with herbed cream cheese, spinach and sun-dried tomatoes. Finished with a Cajun cream sauce. Served with truffle mashed potatoes and garlic blistered broccolini

### *Vegan Mushroom Pepper "Steak"*

Sautéed king oyster mushrooms, sweet onions, bell peppers, broccolini, fried rice, sesame ginger sauce, scallions.

## DESSERTS

### *Strawberry Vanilla Bean Cheesecake*

Creamy and smooth with a graham cracker crust and fresh strawberry coulis

### *Lemon Sorbet*