

HAMPTON ROADS RESTAURANT WEEK

\$10 BREAKFAST

RESTAURANT WEEK PRICES ARE NOT AVAILABLE ON SUNDAY

MANGO MANGO FRENCH TOAST

Thick slices of Texas Toast dipped in French toast batter, coated with cinnamon & sugar. Drizzled with 'Mango Mango' Fruit Dip and mini cup of fruit.

\$10 LUNCH

AU JUS FRENCH DIP PANINI

Thin sliced roast beef with melted cheeses served on a toasted French roll and accompanied with a flavorful beef broth for dipping. Served with mixed greens and 'Mango Mango' balsamic vinaigrette.

\$35 DINNER

APPETIZER

Soup Du Jour or Side Salad

ENTREE

Select One

MAGNOLIA SHRIMP & GRITS

Pan seared shrimp sautéed with Virginia ham in a lemon butter sauce. Served over smoked gouda grits & crispy green onions.

CREOLE STUFFED GRILLED CHICKEN

Jambalaya (rice, Andouille sausage, tomato and peppers) stuffed chicken served with sautéed asparagus and topped with sun dried tomato vinaigrette.

CREOLE STUFFED PORTOBELLO

Spinach, Cheddar, Onions, Garlic, Parmesan, Creole Seasonings, Green Onions and Veggie Sausage all Stuffed in Portobello

*Vegetarian

SALMON LAFAYETTE

Pan Seared Salmon* topped with an Etouffee tomato cream sauce, onions and bell peppers, whipped potatoes and freshly sautéed green beans.

BOWL OF GUMBEAUX

Seafood, sausage and chicken. A hearty tried and true Creole stew with flavors straight from the Bayou.

EPICUREAN LAMB CHOPS

Garlic herb marinated lamb chops, sautéed spinach and sweet potato mash with a balsamic brown sugar pan sauce.

DESSERT

Pralines N' Cream or Beignets