

.....

MAINLINE RESTAURANT WEEK DINNER MENU

AUGUST 22ND – SEPTEMBER 4TH
SELECT ONE FROM EACH COURSE

FIRST COURSE



LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATO (D,S)

HEIRLOOM TOMATO SALAD

VIDALIA ONIONS, BLUE CHEESE DRESSING, PICKLED RED ONIONS (D)

BURRATA

GRILLED PEACHES, LEMON OIL, GRILLED SOURDOUGH (D,G)

ENTREES



BRAISED SHORT RIBS

FINGERLINGS, SPINACH, CIPOLLINI ONIONS, VEAL REDUCTION

SALMON

FRIED GREEN TOMATOES, BROWN SUGAR & BACON VINAIGRETTE,
WATERCRESS

HALF ROASTED CHICKEN

ROASTED HEIRLOOM CARROTS, CAPER BUTTER SAUCE (D)

DESSERT

PASTRY CHEF'S DESSERT TRIO

.....

\$55 PER PERSON

.....