BIRMINGHAM RESTAURANT WEEK
AUGUST 16-25

RESTAURANT WEEK DINNER MENU

FIRST COURSE  Select one of the following
CUP OF SEASONAL SOUP
FIELD GREENS
ROMAINE AND KALE CAESAR
SPINACH AND ROASTED BROCCOLI

SECOND COURSE  Select one of the following
CEDAR PLANK-ROASTED SALMON*
6 OZ. WOOD-GRILLED FILET MIGNON*  |  8 OZ. +$5
CARAMELIZED GRILLED SEA SCALLOPS
KONA-CRUSTED LAMB LOIN*

THIRD COURSE
MINI INDULGENCE DESSERT

$30 PER PERSON

WINES
Enhance your experience with these wines that pair perfectly with our menu.

WHITE
Chateau Ste. Michelle ‘Mimi’, Chardonnay, Horse Heaven Hills ’17
Spy Valley, Sauvignon Blanc, Marlborough,
   New Zealand ’18 (sustainable)

RED
Gascón, Malbec, Mendoza, Argentina ’17
Franciscan, Napa Valley ’16

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.