



PORT CITY FEAST

FOR RESERVATIONS
CALL 704-765-1565

January 17-26, 2020

THREE COURSE MEAL - \$35 (PLUS TAX & GRATUITY)

NO SHARING

FIRST COURSE

Tuna Tower*

Avocado, Seaweed Salad,
Ponzu, Pickled Ginger

New England Chowder

Chopped Clams, Bacon, Onion,
Celery, Potato, Sweet Cream

Mixed Green Salad

Tomato, Pickled Beets, Goat Cheese,
Honey Dijon Topped Pork Chicharron Crisp

Sagonaki Cheese

Lightly Seared Greek Cheese
Dill, Brandy, Lemon

SECOND COURSE

Slow Braised Lamb Shank*

Yukon Gold Mash Potatoes,
Heirloom Carrots, Celery,
Lamb au jus Infused Thyme

Braised Short Ribs*

Cabernet Thyme Hoisin Reduction,
Garlic, Tomato Confit Wilted Spinach,
Stone Ground Grits

Statler Chicken Breast

Herb Roasted Skin on Chicken Breast over
Vegetable Medley Mediterranean Couscous

Redfish New Orleans

Pan Seared Redfish Topped with
Crawfish Etouffee over Dirty Rice

THIRD COURSE

Key Lime Pie

Flourless Chocolate Torte

WINE & COCKTAIL ADD-ONS

Orin Swift Wine Bottles

Mannequin Chardonnay – Napa 42
Palermo Cabernet – Napa 60
Abstract Red Blend – Napa 50

By the Glass

Josh Chardonnay – California 10
St. Supery Sauvignon Blanc – Napa 10
Storypoint Cabernet – California 10

Cocktails

Maple Bacon Old Fashion 13
Sidecar 13
Singapore Sling 13



MAKE YOUR VALENTINE'S DAY RESERVATIONS TODAY!

WE SERVE OUR REGULAR MENU & VALENTINE SPECIALS



ALL ITEMS SUBJECT TO AVAILABILITY. NO SUBSTITUTIONS.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.