



# Restaurant Week Dinner Special

Three Course For Only \$25

Choose one item from each course

Available 4pm - Close

## Course 1

### Soup of the Day or She Crab Soup (Cup) <sup>GF</sup>

Made fresh daily.

Ask your server for today's selection.

### Caesar Salad

Romaine lettuce tossed with our house Caesar dressing. Topped with grape tomatoes, parmesan cheese and croutons.

Gluten Free (GF) if ordered without croutons.

### Mini Stuffed Peppers <sup>GF</sup>

Grilled mini bell peppers stuffed with goat cheese and a honey herb filling, then finished in our 600+ degree open flame fire deck oven. Topped with balsamic glaze.

### Mini Salmon Cakes

Two mini salmon cakes baked in our 600+ degree open flame fire deck oven, drizzled with a cucumber wasabi aioli.

## Course 2

### Bronze Salmon <sup>GF</sup>

8 oz. fresh salmon pan seared then finished in our 600+ degree open flame fire deck oven. Topped with a brown sugar and old bay rub producing a golden bronze glaze. Served over garden vegetable risotto and roasted asparagus.

### FIREBREW Crab Cakes

Two signature crab cakes baked in our 600+ degree open flame fire deck oven. Served with garlic mashed potatoes and roasted asparagus. Drizzled with wasabi mustard aioli.

### Seafood Mac N Cheese

Penne pasta, sautéed shrimp, lump crab meat and smoked Gouda cheese, tossed in a creamy roasted garlic Alfredo and cheddar jack cheese sauce. Topped with panko and parmesan cheese.

### Santa Fe Flat Iron Steak\* <sup>GF</sup>

8 oz. grilled Angus flat iron steak topped with a southwest corn and black bean blend. Served with roasted potatoes and a green bean, bacon, and onion medley.

### BBQ Ribs & Chicken Combo

Half rack of fall off the bone, tender baby back ribs and grilled chicken breast smothered with our honey BBQ sauce. Served with bacon mac & cheese and roasted mixed vegetables.

### Porterhouse Pork Chop <sup>GF</sup>

12 oz. grilled bone-in Porterhouse pork chop. Served with roasted potatoes and mixed vegetables.

Topped with your choice of:

Honey Chipotle Glaze

Jim Beam Bourbon Glaze

Apple Cranberry Chutney

## Course 3

### Desserts of the Day

Your choice of any item on our dessert tray presented to you by your server.

Already full from courses 1 and 2? No worries, we'll be happy to box up your dessert so you can enjoy it later.

\*Consumer Advisory: Consumption of raw or under-cooked meats, poultry, fish, eggs, or shellfish may increase the risk of food-borne illness.

[GF] = Gluten Free