



Galveston Restaurant Week 2019

JANUARY 26 – FEBRUARY 10

First Course

(choice of)

BLACK EYED PEA SOUP

Italian sausage, kale, bacon, potatoes,
cabbage, shaved parmesan

OR

ROASTED BABY BEET SALAD

Baby greens, pomegranate seeds, crumbled goat cheese,
candied pecans, roasted heirloom baby carrots,
champagne raspberry vinaigrette

Entrée Selections

(choice of)

PAN ROASTED SNAPPER

Broiled artichokes, sugar snap peas,
roasted cauliflower with a Texas ruby red
grapefruit vinaigrette

OR

BRAISED BEEF SHORT RIB & WILD MUSHROOM CANNELLONI

Stuffed with spinach & sundried tomatoes,
marinara, Mozzarella, fresh basil

Dessert Options

AMARETTO MILK CHOCOLATE PANNA COTTA & PISTACHIO BISCOTTI

OR

PUMPKIN MASCARPONE BAR, VANILLA SABAYON SAUCE

\$35 PER PERSON

