



Charlotte Restaurant Week | 3 Courses for \$45

Appetizers and Salads | Choice of One

Caprese Tower

sliced tomatoes and fresh slices of buffalo mozzarella stacked high with an olive oil and balsamic glaze

Jalapeno and Pepper Cheese Bites

jalapeno pepper halves stuffed with cheddar cheese, lightly breaded and fried golden brown

Crab Bisque

a rich and creamy blend of crab meat, mirepoix, and sherry blended together and finished with garlic croutons

Speedway Club House Salad

mixed greens with cherry tomatoes, bacon bits, fresh berries and feta cheese

Caesar Salad

chopped romaine tossed in house-made caesar dressing and finished with Kalamata olives, parmesan cheese and focaccia croutons

Entrées | Choice of One

Beef Tips*

marinated beef tips sautéed with onions and mushrooms; served over rice and vegetable du jour

Parmesan Baked Cod

fresh cod filet dredged in parmesan and breadcrumbs then baked to perfection and topped with a beurre blanc; served with creamy risotto and vegetable du jour

Chicken Parmesan

fried chicken breast topped with mozzarella and marinara sauce; served with linguine pasta, Bolognese sauce and garlic bread

Pasta Primavera

tomatoes, mushrooms, zucchini, squash, broccoli and penne pasta sautéed and tossed in a creamy Alfredo sauce

Desserts | Choice of One

Carrot Cake, Lemon Curd Cake, Key Lime Pie or Cheesecake

Please let us know of any dietary restrictions you may have. Our chefs will accommodate any special requests.

**This item is cooked to order, consuming raw or undercooked seafood, meat or shellfish may increase your risk of foodborne illness.*

18% gratuity will automatically be added to parties of 8 or more