



Charlotte Restaurant Week | 3 Courses for \$50

Appetizers and Salads | Choice of One

Fried Mushrooms

Golden fried mushrooms served with a chipotle aioli

Shrimp Cocktail

Chilled shrimp served with house-made cocktail sauce

Tomato Basil Bisque

Creamy tomato basil bisque

Speedway Club House Salad

Mixed greens with cherry tomatoes, cucumbers, carrots and feta cheese

Caesar Salad

Chopped romaine tossed in house-made Caesar dressing and finished with Kalamata olives, parmesan cheese and croutons

Entrées | Choice of One

Balsamic Glazed Sirloin Tips*

Tender cuts of sirloin tips marinated in a balsamic glaze and sautéed with mushrooms and onions; served over mashed potatoes and vegetable du jour

Tuscan Salmon*

Pan seared salmon finished in a cream sauce filled with garlic, sundried tomatoes, spinach and parmesan cheese; served with mushroom risotto and vegetable du jour

Chicken Cacciatore

Chicken stewed in a tomato sauce with mushrooms, bell pepper and onion; served with confetti rice pilaf and vegetable du jour

Shrimp and Scallops

Sautéed shrimp and scallops tossed in a scampi sauce with fresh herbs served over linguine pasta

Desserts | Choice of One

Mango Passion Cheesecake, Coconut Cream Cake, Key Lime Pie or Double Decker Strawberry Shortcake

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