



Charlotte Restaurant Week | 3 Courses for \$45

Appetizers and Salads | Choice of One

Fried Green Tomatoes

fried green tomato slices served with a basil pesto sauce

Shrimp Bruschetta

shrimp, tomatoes, fresh mozzarella and herbs tossed together and served on toasted naan bread

Crab Rangoon

lump crab and cream cheese wrapped in a wonton and fried golden brown

Baby Wedge

baby iceberg with blue cheese, cherry tomatoes, bacon and red onion

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

Sirloin*

8oz. grilled sirloin served with smashed potatoes and daily vegetable

Parmesan Crusted Tilapia

herb and parmesan crusted tilapia served with mashed potatoes and daily vegetable

Pork Tenderloin*

8oz. seared pork tenderloin served with herb roasted fingerling potatoes and daily vegetable

Country Santa Fe Pasta

shrimp, andouille sausage, onion, tomatoes, mushrooms and spinach all tossed in a sherry and red pepper beurre blanc over linguine

(This entrée can be vegetarian without the shrimp and sausage)

Desserts | Choice of One

Chocolate Bundt Cake, Apple Strudel with vanilla ice cream, Key Lime Pie or NY Cheesecake with topping

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