



Charlotte Restaurant Week | 3 Courses for \$45

Appetizers and Salads | Choice of One

Southern Spring Roll

pulled pork and seasoned collard greens wrapped in a spring roll and fried golden brown; served with a mustard barbeque sauce

Corn Fritters with Blackened Shrimp

roasted corn and peppers mixed with a cornmeal batter and griddled served with blackened shrimp

She Crab Soup

a delicious blend of crab meat, mirepoix, herbs, cream and sherry blended down to a light creamy soup

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. bacon wrapped sirloin with a red wine demi served with garlic and herb mashed potatoes, haricots verts and carrots

Grilled Lemon Pepper Flounder

grilled lemon pepper flounder with tropical salsa served with ginger and pea rice pilaf, haricots verts and carrots

Chicken Cordon Bleu

chicken breast generously stuffed with swiss cheese and ham topped with a béchamel sauce served with parmesan roasted potatoes, haricots verts and carrots

Pasta Primavera

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

Desserts | Choice of One

Black Forest Cake, Lemon Cake or Strawberry Cake

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