

HAMROCK'S



RESTAURANT WEEK DINNER MENU

THREE COURSES \$35

APPETIZERS (choose one)

LOBSTER BISQUE ^{GF}

CRAB and ARTICHOKE CHOWDER

WINTER SALAD Pears, Watermelon Radish, Persian Cucumber, Mandarin Oranges, Sunflower Shoots, Cider Dijon Vinaigrette ^{GF}

NY STEAK CROSTINI Garlic Toast, Chipotle Cream, Roasted Peppers, Baby Greens

PEAR, QUINOA, RADICCHIO and CHICK PEAS Red Wine Poached Pears, Sliced Pears, Watermelon Radishes, Red Pear Tomatoes, Persian Cucumbers, Fresh Mozzarella ^{GF}

SHRIMP COCKTAIL with Jicama Slaw and Cajun Remoulade ^{GF}

ENTRÉES (choose one)

GRILLED PORK TENDERLOIN CHOP Mashed Potatoes, Crispy Brussels, Baby Carrots, Dijon Cream ^{GF}

“Company” CHICKEN Sauteed Chicken Breast with a White Wine Lemon Butter Sauce, Artichokes, Tomatoes, Savannah Red Rice and Broccolini ^{GF}

SHRIMP AND CRAB CAKES Old Bay Remoulade with Fresh Dill, Potato Au Gratin, Grilled Zucchini ^{GF}

WIFFLE TREE FARMS KOREAN STYLE BEEF SHORTRIBS Hoisin Bbq Glaze, Stir Fried Rice, Pineapple Salsa, Grilled Asparagus

SAUTEED ROCKFISH FILLET with Chesapeake Potatoes, Grilled Asparagus, Lemon Thyme Beurre Blanc, Baby Greens ^{GF}

BUTTERNUT SQUASH RAVIOLI Garlic Cream, Spinach, Cremini Mushrooms, Red Grape Tomatoes

SHRIMP and GRITS Andouille Sausage, Sautéed Shrimp in a Cajun Cream Sauce over Cheddar Grits

DESSERT (choose one)

CHOCOLATE DELIGHT CAKE Chocolate Cake with Chocolate Ganache, Fresh Whipped Cream and Strawberries ^G

LEMONCELLO CAKE Fresh Berries, Raspberry Sauce, Whipped Cream

GRAN MARNIER CRÈME BRULEE

HOMEMADE ICE CREAMS Dreamcycle, Blackraspberry Chocolate Chip, Vanilla, Mint Chocolate Chip, CookiesNCream