

CHARLESTON RESTAURANT WEEK

ONE WEEK
ONE PRICE

JANUARY 23 To 28

2017

3 COURSES
FOR \$30

ADELPHIA SPORTS BAR & GRILLE 304-343-5551

Deep Fried Feta **OR** Greek Style Smelt

Mediterranean Seasoned Mahi Mahi with Kalamata Olives and Cherry Tomatoes, over Bacon-Wrapped Asparagus with Spinach Salad **OR** Greek Roasted Leg of Lamb, Rice, Grape Leaf with Greek Salad

Baklava **OR** Loukamathes

ADVENTURES BAR & GRILL 681-265-9128

Deep Fried Goat Cheese **OR** Hummus served with Pita Chips

Coulotte Sirloin **OR** Maryland Crab Cake served with Remoulade Sauce **AND** choice of two sides: Asparagus, Brussels Sprouts or Croquette Potatoes

Pistachio-Stuffed Baklava **OR** Cashew-Stuffed Ladyfingers

B&D GASTROPUB 681-205-2975

Oyster Rockefeller on the Half Shell **OR** Kahlua Pork Spring Rolls with Hearts of Palm and Citrus

Butter Poached Monkfish with Edamame, Pickled Mushrooms, Asian Greens, and Rice Cake **OR** Braised Short Ribs with Roasted Root Vegetables and Mashed Potatoes

Chocolate Bundt Cake with Ice Cream and Bourbon Glaze **OR** Rustic Apple Tartlet a la Mode

THE BLOCK 681-265-9074

Arugula and Pear Salad with Stilton Cheese, Walnuts, and Honey Dijon Vinaigrette **OR** Crab and Corn Chowder

Seared Halibut with Lemon-Herb Cream Sauce over Rice Pilaf and Wilted Spinach **OR** Bacon-Wrapped Petite Filet with Irish Cashel Cream Sauce over Roasted Potatoes and Asparagus

Bourbon Chocolate Chip Bread Pudding **OR** Lemon Olive Oil Cake with Strawberry Compote

BLUEGRASS KITCHEN 304-346-2871

Tempura-Battered Frog Legs with Yellow Thai Curry and Minted Pea-Potato Smash **OR** Chicken Liver Mousse with Herb Mirepoix, Gherkins, Gin Mustard, and Toasts

House Smoked Prime Rib with Horseradish Sauce, Bacon-Braised Local Baby Collards & Duchess Potatoes **OR** Deconstructed New England Chowder with Sausage, Clams, Vegetables, and Sherry Sauce

Blueberry Buttermilk Pie **OR** Orange & Cranberry Olive Oil Layer Cake with Buttercream

BRICKS & BARRELS 681-265-9222

Lobster Bisque **OR** Caesar Salad

Braised BBQ Short Rib over Root Vegetable and Potato Medley **OR** Cajun Seafood Pasta over Fettucini topped with Onions and Peppers

Philadelphia Style Cheesecake with choice of sauce **OR** White Chocolate Mousse Parfait

BRIDGE ROAD BISTRO 304-720-3500

Bistro House Salad **OR** Cup of French Onion Soup

Bourbon & Maple Braised Short Ribs with White Cheddar Polenta, Brussels Sprouts and Demi Glace **OR** Seared Salmon with Pale Ale and Dijon Broth with Red Skin Potatoes

Amaretto Bread Pudding **OR** Chocolate Decadent Cake

CELSIUS 304-345-4948

Fried Oysters with Creole Dipping Sauce **OR** Charred Corn Salad with Goat Cheese served over Mixed Greens with Cilantro Mint Dressing

Herb Buttered Filet Mignon & Shrimp served with Creamy Parmesan Risotto, Asparagus, and Peppadew Coulis **OR** Tuscan Salmon served over Basil Pesto & Parmesan Gnocchi

Crème Brulee Cheesecake **OR** Chocolate Mousse

THE CHOP HOUSE 304-344-3950

Caesar **OR** House Salad

BBQ Salmon Filet over Sauteed Spinach with Garlic
OR Wagyu Sirloin with Cabernet Demi Glace,
Whipped Potatoes, Broccoli, and Carrots

Chocolate Decadence

DEM 2 BROTHERS AND A GRILL 304-400-4977

Mac & Cheese Bites **OR** Pork Skins

Your Choice of Three Meats (Four Options)
AND Two Sides (8 Options)

Choice of Cake **OR** Banana Pudding

ICHIBAN PAN-ASIAN RESTAURANT 304-720-7874

Gyoza Pork Dumpling **OR** Almost Heaven Maki Roll

Jerk Mahi Mahi with Caribbean Salsa **OR** Korean
Style Filet with Asparagus, Dashi Red Potatoes and
Kimchi Shrimp

Fried Cheesecake **OR** Salted Caramel Chocolate Tart

LAURY'S 304-343-0055

Caesar Salad **OR** Blue Cheese Salad
with Mango Vinaigrette

Filet Mignon with Black & White Truffle Butter,
Demi Glace, and Whipped Potatoes **OR** Grilled
Salmon with Lemon Butter Cream Sauce, Artichoke
Hearts and Crab Meat

Cheesecake with choice of sauce
OR Triple Chocolate Mousse Cake

LEONORO'S SPAGHETTI HOUSE 304-343-1851

Antipasto Salad **OR** Meatballs and Sausage Platter

Lasagna, Stuffed Shells, and Spaghetti with Marinara
OR Manicotti, Ravioli and Spaghetti with Marinara

Spumoni Ice Cream **OR** Cannoli

MI COCINA DE AMOR 304-205-5461

Fried Green Tomatoes with Pico de Gallo and Tangy
Honey Lime Sauce **OR** Lobster and Shrimp Bisque
with Roasted Red Peppers

Three Brisket Tacos: Handmade Soft Flour Tortillas
with Roasted Corn Pico Blanco, Pickled Red Onion,
and Cotija Cheese **OR** Shrimp and Grits: Succulent
Shrimp sauteed in a light Lemon Cream Sauce served
with Baked Green Chile Cheese Grits

Tres Leches Cake **OR** Chocolate Flan

PATERNO'S AT THE PARK 304-205-5482

Small Salumi Platter **OR** Arancini Three Ways

Pasta Trio: Sausage & Pea Rigatoni, Shrimp Scampi,
and Stuffed Shell Marinara **OR** Veal Piccata and
Scallops with Parmesan Risotto

Chocolate Pudding
OR Pecan Crusted Ice Cream Balls

QUARRIER DINER 304-343-5686

Tomato-Basil Crostini **OR** Zucchini Parmesan Crisps

Mile High Lasagna **OR** Mozzarella and Tomato
Stuffed Chicken

Italian Wedding Cake **OR** Chocolate Mousse with
Fresh Strawberry Topping

SOHO'S AT CAPITOL MARKET 304-720-7646

Sausage & Peppers **OR** Bruschetta

Stuffed Portabella & Shrimp Linguini with Lemon
Alfredo Sauce **OR** Veal Meatball served with Orzo,
Marinara, and topped with Pecorino-Romano Cheese

Carrot Cake **OR** Peanut Butter Pie

SOUTH HILLS MARKET AND CAFÉ 304-345-2585

Pork Belly Nachos with Con Queso Dip and Smoked
Salsa **OR** Corn and Crab Bisque with Toasted Cumin
and Roasted Pepper Oil

Chicken Pot Pie with Smoked Chicken Breast,
Puff Pastry Vol au Vent, Chicken Veloute and Baby
Vegetables **OR** Petite Filet with Potato Puree, Roasted
Carrots, French Beans, and Bordelaise Sauce

Chocolate Torte with Vanilla Ice cream and Berry
Coulis **OR** Churros with Orange-Infused
Chocolate Sauce

SU-TEI 304-925-7562

Crispy Calamari **OR** Cream Cheese King Crab

Hiroshima Roll **OR** Fuki Chicken

Tiramisu **OR** Tempura Cheesecake

TIDEWATER GRILL 304-345-2620

Choice of Greek, Caesar, or Tossed Salad
OR Cup of Soup

Jambalaya with Chicken and Andouille Sausage
served over Fettuccini Pasta **OR** Orange and
Horseradish Encrusted Blue Cod over Grilled
Asparagus with a creamy Dijon Sauce

Chocolate Brandy Mousse **OR** Chocolate Decadence