



Held annually during the last week in January, Charleston Restaurant Week is now in its 7th year. But if it's new to you - don't worry! It's easy to participate:

TICKETS - There are NO tickets! There are NO gift certificates! You don't need to purchase anything in advance.

RESERVATIONS - Make a reservation! Most of the restaurants are packed for dinner during this special week. So make sure to pick out your favorites and make a reservation.

MENU - Each restaurant will offer two options each for appetizers, entrees and desserts at either a \$25 or \$35 price point. Some offer even more options! Take a look at all your options.

SHOW UP - Simply show up at your reservation time! If you can't make it, just contact the restaurant. Prepare your taste buds for a delicious meal.

DRINKS - The prix fixe dinner does not include drinks. But that doesn't mean you can't add drinks to your meal! Many restaurants will feature specialty cocktails that pair great with your meal.

TIP - The dinner cost DOES NOT include a tip. Please consider tipping generously for all the hard work from your servers and restaurant staff!

That's it. Above all, have fun! And support your local restaurants.

3 COURSES FOR \$35

RESTAURANT	APPETIZERS		ENTREES		DESSERTS	
Berry Hills Country Club	Baked Brie with Honey Drizzle	Fried Yum Yum Shrimp	Herb Butter Seared Filet of Sirloin served with Parmesan Anna Potatoes and House Vegetables and finished with Mushroom Espagnole	Seared Ahi Tuna Bowl served with Basmati Rice and Seasonal Vegetables. Drizzled with Yum Yum and Cucumber Lime Sauces and topped with Toasted Sesame Seeds.	Root Beer Chocolate Cup Mousse: Layered and Infused Root Beer mousse Drizzled with Caramel Sauce. Served with Vanilla Bean Whipped Cream and a Cherry	Sugar-Free Sorbet with a Fresh Berry Compote
Bluegrass Kitchen	Dandelion Greens with Black Garlic Vinaigrette & Spring Gap Creamery WV Blue	Smoked & Salt Roasted Kohlrabi with Spring Gap Creamery Aged Cheddar Sauce and Buttered Bread Crumb	Ramp Fried Rice with West Virginia Mushroom Eggroll, Chicken Fried Shrimp and Whiskey Barrel Aged Soy Sauce Gravy	Sakshuka. Rich Tomato and Eggplant Sauce over Potato-Fennel Gratin. Topped with Two Local Stewed Eggs, Green Onions, and Spring Gap Creamery Feta	Olive Oil Clementine Cake with Cherry Curd and House Made Whipped Cream	Chocolate-Chocolate Cake with Coffee Caramel Sauce

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The Block (681) 265-9074	Jamaican Jerk Chicken Soup	Frisee Salad: Frisee, Walnuts, Granny Smith Apples and Bleu Cheese Crumbles with Honey Lemon-Poppy Vinaigrette	Veal Cordon Bleu served with Dauphinoise Potatoes and Haricot Verts	Pan Seared Halibut with White Beans and Herb Gremolata	Creme Anglaise with Fresh Berries	Apple Crisp a la mode with Bourbon Caramel Sauce
Bricks and Barrels (681) 265-9222	Shrimp & Grits	Caesar Salad	Eight Ounce Filet of Manhattan	Cajun Shrimp Pasta with Sausage	Peach Cobbler served with Ice Cream	Cheesecake
Bridge Road Bistro (304) 720-3500	Bistro Seasonal Salad: Artisan Lettuces with Cucumber, Toasted Almonds, Grape Tomatoes, Pickled Red Onions, and a Dijon Basil Vinaigrette	Roasted Red Pepper Bisque with Chive Creme Fraiche	Apple Brined Pork Chop served with Cornbread Stuffing, Haricot Verts with a Maple Bacon Jam	Seared Salmon served with Braised Kale, Red Skin Potatoes and a Tomato Fennel Broth	Peanut Butter Bread Pudding with Warm Chocolate Fudge Sauce	Cinnamon Chocolate Decadent Cake with Bourbon Vanilla Sauce
The Chop House (304) 344-3950	House Salad	Mushroom Soup	Prime Sirloin with Mashed Potatoes and Asparagus	Salmon with Sautéed Broccolini	Bread Pudding	Scoop of Ice Cream
Edgewood Country Club (304) 343-5557	Roasted Leek & Potato Soup	Grilled Romaine Heart Salad. Served with Shaved Parmesan Cheese, Diced Roma Tomatoes, Finished with Cracked Black Pepper and Romano Cheese Caesar Dressing	Panko & Herb Crusted Filet of Cod Finished with a Sherried Shrimp and Lobster Sauce. Served with White and Wild Blended Rice and a Sautéed Vegetable Medley	Tuscan Grilled Breast of Chicken with a Fire-Roasted Tomato & Herb Glace. Accompanied by Yukon Gold Mashed Potatoes and Steamed Asparagus	Edgewood's Club Favorite Pecan Ball served with Choice of Caramel Sauce or Chocolate Sauce	Ghirardelli Chocolate Brownie with Candied Bacon & J. Q. Dickinson Salted Caramel Drizzle
Hale House (304) 346-8161	Potato and Cheese Soup: Velvety Cheese Soup with Large Potatoes accented with Garden-Fresh Onions and Red and Green Peppers	Apple Salad: Crisp Romaine Lettuce with Housemade Candied Bourbon Pecans, Green Apple Slices, Craisins and Bacon. Tossed in an Apple Vinaigrette and Topped with Blue Cheese Crumbles	Bourbon Bacon Wrapped Shrimp served with a Housemade Pineapple Salsa	Grilled Beef Tenderloin Medallions served with Whole Roasted Red Potatoes in a Kale Pesto	Creme Brulee Cheesecake: Traditional Vanilla Bean Creme baked with a Rich, Creamy Cheesecake in a Golden Graham Cracker Crust. Topped with a Savory Raspberry Sauce	Peanut Butter Pie: Creamy Peanut Butter Mousse topped with Reese's Peanut Butter Cups and Chocolate Sauce
Ichiban (304) 720-7874	Almost Heaven Maki with Blue Crab and Shrimp, spicy mayo, 9-spice and scallions.	Gyoza Pork Dumplings	Pork Fried Risotto with Grilled Salmon and Lemon Ginger Crema	Thai Beef and Basil Stir Fry	Chocolate Cheesecake	Strawberry Cheesecake
Laury's (304) 343-0055	Caesar Salad	Blue Cheese Salad: Mixed Greens with Blue Cheese Crumbles, Bacon, Dried Cherries, Almonds with a Mango Vinaigrette	Petite Filet Mignon: Six Ounce Grilled Certified Angus Beef Tenderloin with Demi Glace Sauce and Whipped Yukon Gold Potatoes	Salmon & Shrimp: Grilled Filet of Salmon and Shrimp with Tomato Basil Dijon Cream Sauce and Saffron Basmati Rice	"Cheesecake With Choice of Strawberry, Raspberry, Caramel, or Chocolate Sauce	"

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The Market (304) 345-2585	Garden Greens Salad with Choice of Dressing	House Fries served with Truffle Aioli and Chipotle Ketchup	Grilled Petite Filet with Whipped Potatoes, Vegetable Melange, and Bordelaise	Buttermilk Fried Chicken with Smoked Cheddar and Pecan Waffles, Braised Greens, and Honey Bourbon Gastrique	Petite Doughnuts with Chocolate Sauce	Dark Chocolate and Walnut Brownie with Berry Compote and Vanilla Ice Cream
Mi Cocina de Amor (304) 205-5461	Ceviche Tostada	Coctél de Camarones (Mexican Shrimp Cocktail)	Shrimp & Grits: Sauteed Shrimp on Baked Green Chile Menonita Cheese Grits	Seafood Enchiladas: Mahi and Shrimp Enchiladas in a Green Chile Sour Cream Enchilada Sauce	ChocoFlan	Tres Leches Cake
Nawab (681) 265-9777	Chana Masla with Garlic Naan	Tandoori Chicken Tikka with Garlic Naan	Chicken Tikka Masala with Basmati Rice	Butter Chicken with Basmati Rice	Gulab Jamun	Kheer
Ristorante Abruzzi (681) 265-3756	Banana Pepper stuffed with Angelos Old World Italian Sausage with Marinara Sauce and Italian Cheeses	Bruschetta: Charleston Bread Baguette topped with a Classic Tomato Topping and Balsamic Vinegar	Customer's Choice of Housemade Pasta: Any Pasta Dish on the Menu including both Traditional and Vegetarian Lasagnas and Raviolis	Chicken Marsala: Pan-Seared Cutlet with Mushroom and Caramelized Onion Marsala Sauce	Cranberry-Orange Bread Pudding with Creme Anglaise Sauce	Chocolate Torte: Flourless Chocolate Cake topped with Ganache
Sam's Uptown Cafe (304) 346-6222	Pimento Mousse Potato Souffles with Crispy Pork Belly	Rutabaga-Cauliflower Purée Soup with Fennel Jam Wontons, Fresh Greens and Olive Oil Powder	Lobster Pierogies with Caramelized Onion Alfredo Sauce and Lemon Butter Asparagus	Ribeye with Poblano Demi-Glacé served with Brown-Butter Gruyere Grits and Fried Brussels Sprouts Salad	Cheesecake Croissant Pudding served with Chocolate Ganache, Whipped Cream and Pretzel Crumble	Lavender Creme Brûlée with Stewed Berries, Buttermilk-Honey Espuma and Candied Pistachios
Soho's (304) 720-7646	Sweet Italian Sausage and Peppers with Grilled Onions and Marinara	Maryland Lump Crab Cake with House Made Remoulade	Classic Chicken Piccata served over Linguini with Lemon Butter, Mushrooms, and Capers	Jumbo Scallop and Shrimp served with Creamed Spring Peas and Pancetta over Grilled Risotto Cake	Layered Lemon, Berry, and Mascarpone Cake. Garnished with Macerated Berries and Powdered Sugar	Bread Pudding served with a Warm Rich White Chocolate Sauce
Starlings (all menu items are vegan adaptable) (304) 205-5920	Charred Carrot Salad: Arugula, Baby Kale, Shaved Brussels Sprouts, Citrus Supremes, Goat Cheese with a Citrus-Herb Vinaigrette	Baked Fontina & Jarlsberg served with House-Made Bagel Crisps and Roast Crudites	Housemade Mushroom Duxelle Ravioli: Roasted Chickpeas, Pesto, Housemade J. Q. Dickinson Nigari Ricotta, Herbed Olive Oil and Housemade Garlic Knot	Green Pizza: Garlic Oil, Feta, Parmesan, Artichoke, Roasted Broccoli, Brussels Sprouts, Arugula and Pesto	Smores Bar with Outdoor Firepit	Choice of Case Pastry
Tidewater (888) 456-3463	Coconut Encrusted Shrimp	Small Caesar or Tossed Salad	Maple Glazed Salmon with Mixed Vegetables	Parmesan Encrusted Lemon Sole with Garlic Mashed Potatoes	Peanut Butter Bar	Cheesecake

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Adelphia (304) 343-5551	Deep Fried Feta	Deep Fried Feta	Greek Style Lamb Chops, Spanakopita, Rice, and Greek Salad	Pork Shanks, Dolmathes, Rice and Side Salad	Baklava	Oreo Cookie Bash
Books and Brews (one of each option is vegan adaptable) (681) 265-5014	Chicken and Bacon Alfredo Roll: Chicken Breast and Bacon sauced in House Alfredo with Whole Milk Mozzarella and rolled in Fresh Pizza Dough. Topped with Parmesan and Parsley and served with a Side of Marinara	Fresh Veggie Roll: Green Peppers, Banana Peppers, Onions, Black Olives, Mushrooms, Spinach and Whole Milk Mozzarella rolled in Fresh Pizza Dough. Topped with Parmesan and Parsley and served with a Side of Marinara	Prime Rib on Ciabatta: Medium Rare Prime Rib served with Blue Cheese, House Horseradish Sauce and Onions on a fresh Ciabatta. Served with a side of greens, Dried Cranberries, and Parmesan with a House Vinaigrette	Jackfruit on Ciabatta: Slow Cooked Jackfruit served with Swiss Cheese, House Horseradish Sauce, Crispy Fried Onions on a Fresh Ciabatta. Served with a side of Greens, Dried Cranberries, and Parmesan with a House Vinaigrette	Apple Crisp: Apples, Dried Cranberries, Sugar, and Maple Syrup topped with Oats and served with a Side of Vanilla Ice Cream	S'mores Pizza Slice: Graham Cracked, Marshmallow and Chocolate on Oven Baked Pizza Dough
Dem 2 Brothers & A Grill (304) 400-4977	Cowboy Corn Poppers	Big Bay's Pork Skins	Southern Fried Catfish: Two Pieces of Lightly Battered Catfish on a Bed of Southern Style Grits served with Choice of Hushpuppies or Corn on the Cob	Grill Master Combo: Choose Three Meats and Two Sides. Meats- Ribs, Chicken, Pulled Pork, or Brisket. Sides- Green Beans, Mac & Cheese, Baked Beans, Collard Greens, Sweet Potato Casserole, Dirty Rice, Cabbage, Coleslaw, or Potato Salad	Banana Pudding: Southern Style Banana Pudding and Nilla Wafer Mixture	Red Velvet Cake: Moist Southern Style Red Velvet Cake Iced with Tasty Cream Cheese Icing
Gonzoburger (833) 464-6696	3 Gonzo Bones, Any Style	Gonzo OR Blue Shroom Fries	Smoked Gouda Steak Burger: New York Strip Burger with Smoked Gouda Spread topped with Bell Peppers and Bacon	Apple Bacon Maple Cheddar Burger: New York Strip Burger Served with Bacon, Vermont White Cheddar, Sliced Apples and a Sweet Bacon Maple Glaze	Chocolate Fudge Layer Torte	Caramel Apple Layer Cake
Leonoro's Spaghetti House (304) 343-1851	Spinach Salad: Spinach with Cranberries, Walnuts, Tomatoes, Onions and Feta Cheese	Sausage, Onions, and Peppers Plate	Five Cheese Ravioli with Choice of Homemade Meatballs or Italian Sausage	Shrimp with Linguine: Shrimp tossed with Olive Oil, Fresh Tomatoes, and Basil served over Linguine Pasta	Chocolate Chip Cannoil	Spumoni Ice Cream
The Lookout (681) 265-5011	Coconut Shrimp	Bourbon Glazed Scallops	Shrimp Mediterranean	Petite Filet Beef Wellington Served with French Green Beans	Strawberry Cheesecake	Chocolate Cheesecake
Pies & Pints (304) 342-7437	Garlic Bread with Cheese w/ Warm Pizza Sauce	Char-Grilled Wings with Sriracha, Lime, Garlic, Cilantro & Spices w/ Creamy Gorgonzola	Small Chicken Gouda Pie: Applewood Smoked Bacon, Red Onions, Chipotle Crema & Scallions	Small Grape and Gorgonzola Pie: Fresh Rosemary & Olive Oil	Peanut Butter Terrine	Housemade Cheesecake