



Restaurant
Week

January 14th-20th

Lunch - \$15

Shrimp & Grits (G)

Creamy stone-ground grits, mushroom, red bell pepper and andouille ragout. Cajun spiced and seared gulf shrimp. Finished with a charred poblano cream sauce.

Served with a side salad

Dinner - \$25

Blackened Redfish (G)

Redfish filet spiced in Glenn's Cafe Blackening Spice and seared on a cast iron pan.

Served with side salad and your choice of two classic sides or one premium side.

Classic Sides

Baby-Red Mashed Potatoes (V,G), Mashed Bourbon Sweet Potatoes (V,G),
House-Cut Fries (V), Sweet Potato Fries (V), Green Beans (V,G),
Baked Beans (V,G), Fried Okra (V), Coleslaw *with nuts* (V,G)

Premium Sides

Chef's Vegetable Medley (V,G), Asparagus (V,G),
Apple Compote (V,G), Brussels Sprouts (V,G) Greens (V,G)

(V - Vegetarian G - Gluten Free)