



Dinner Menu

Restaurant Week August 2020

Appetizers

Rhode Island Style Calamari

banana peppers | parmesan | caper rémoulade | chili oil
or

Caesar Royal

House made croutons | pecorino | pickled toy box tomato |
caesar dressing
or

Charbroiled James River Oysters

garlic butter | pecorino

Entrées

Mojo Grilled Skirt Steak

green rice | charred corn and tomato salsa
or

Shrimp and Grits

royal reds | roasted red pepper & tomatoes | scallions | andouille
sausage | herb cheese grits | leeks
or

Wild Caught Salmon

baby bok choy | buckwheat soba noodles | ginger soy broth | enoki
mushrooms

Desserts

Carrot Cake

cream cheese frosting | chai tea caramel | candied pecans
or

Homemade Cheesecake

strawberries, strawberry jus, orange zest, vanilla bean whipped
cream

