

B. Smith's RESTAURANT

Restaurant Week 2010 August 16th– August 22nd

LUNCH MENU \$20.10

Tax and Gratuity are not included

APPETIZERS

Cream of Asparagus
Crème fraiche

Fried Chicken Livers
Onion confit/ Pineapple Chutney

Mixed Green Salad

ENTREES

Stuffed Bell Peppers
Brown rice/ spinach/ mushroom/ melted parmesan
cheese/ Cajun blush sauce

Southern Pasta
Peppers/ Creole sauce/ shrimp/ andouille sausage/ whole
wheat pasta

Crispy Grouper
Hoppin John/ Swiss Chard/ Beurre blanc Sauce

DESSERTS

TRIPLE LAYER CHOCOLATE CAKE
NEW YORK CHEESECAKE
COCONUT CAKE

DINNER MENU \$35.10

Tax and Gratuity are not included

Glass of house wine with entrée

APPETIZERS

Cream of Asparagus
Crème fraiche

Fried Chicken Livers
Onion confit/ Pineapple Chutney

Mixed Green Salad

ENTREES

Stuffed Bell Peppers
Brown rice/ spinach/ mushroom/ melted parmesan cheese/
Cajun blush sauce

Osso Buco
Creamy asparagus risotto/ herb demi

Smothered Fried Chicken
Cornbread dressing/ seasonal vegetables/ onion gravy

Crispy Grouper
Hoppin John/ Swiss Chard/ Beurre blanc Sauce

DESSERTS

TRIPLE LAYER CHOCOLATE CAKE
NEW YORK CHEESECAKE
COCONUT CAKE

*CANNOT BE USED WITH ANY OTHER PROMOTIONS. NO RESTAURANT.COM. NO SUBSTITUTIONS