

Restaurant 213

\$30 for Choice of First Course, Main Course, and Dessert!

Wine Flights Available

*****Monday, Friday, and Saturday Night are excluded*****

Amuse-Bouche

Selected by Chef Jim Hughes daily

First Course

Oysters "213"

A Jim Hughes original. Local Oysters Baked with A Blend Of Aromatic Greens. "No Spinach."

Seasonal Salad

Micro Greens And Baby Lettuce Served With Vine Ripened Tomatoes And Our Raspberry Walnut Dressing.

Cream Of Crab Soup

Fresh Crab Meat, Touch Of Cream, Side Of Sherry.

Intermezzo

Seasonal Sorbet

Main Course

Rockfish "213"

Fresh Local Rockfish. Baked and Topped With Lump Crab Meat, Finished with Tarragon Sun Dried Tomato Beurre Blanc.

Breast Of Chicken Danielle

Frenched Local Chicken Breast. Quickly Seared And Oven-Braised with Baby Artichokes, And Sun-Dried Tomatoes. Served With Risotto.

Tenderloin Steak

Center Cut Tenderloin Steak, Grilled and Served With Mushroom Potatoes, Wilted Spinach, And Julienne Carrots. Finished With A Green Peppercorn Sauce.

Dessert

Chocolate Sheba "213"

Chocolate Cake With A Warm Chocolate Center

Crème Brûlée

A Rich Egg Custard With A Carmelized Crust

Jim Hughes
Chef de Cuisine

Bryan Mills
Executive Sous Chef