

## 2 FOR \$40 WEDNESDAYS

share an appetizer, 2 entrées and a bottle of wine = only \$40!

### Starters

[ Select One ]

#### PAN SEARED MUSSELS

garlic, shallots, chorizo, grape tomatoes, basil, chardonnay

#### YOUNG CAESAR SALAD

baby romaine, shaved croutons, lemon, parmesan, cracked black pepper

#### FRESH FRIES

fresh-cut, fines herbes, malt vinegar aioli

#### BRAISED BEEF & WILD MUSHROOM PIEROGIES

potato-parmesan pierogies, braised c.a.b.\*, wild mushroom ragu, demi-glace, horseradish crème fraiche

#### FLATBREAD

chef's daily special

### Entrées

[ Select Two ]

#### BAY OF FUNDY SALMON

toasted orzo, shaved fennel, baby bok choy, asparagus, basil vinaigrette

#### GRILLED HANGER STEAK

pommes puree, pan seared wild mushrooms, caramelized onions, veal demi

#### WILD MUSHROOM MEATLOAF

roasted garlic mashers, heirloom carrots, roasted tomato gravy, micro greens

#### BRAISED POT ROAST

c.a.b.\*, baby carrots, pommes puree, big red reduction

#### MACK & CHEESE

mackenzie goat cheese, aged parmesan & manchego, chorizo, goat cheese strudel

#### SHRIMP & GRITS

low country cheesy grits, chorizo, cherry tomatoes, beer blanc, scallions

#### OHIO CHICKEN

braised thigh, pan seared breast, shiitake & brussels sprouts "risotto", truffle

#### CHEF'S WHIM SEASONAL PASTA

### Wine

[ Ask your server about tonight's selections ]



\*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
There will be a 20% service charge added to parties of 6 or more

  
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RESTAURANTS AND CATERING

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