

2 FOR \$40 WEDNESDAYS

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

Starters

[Select One]

CLASSIC BEEF CHILI

cumin-lime crema, scallions | a cup of soup for each

FRIED ZUCCHINI

smoked tomato aioli

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 fraîche

FLATBREAD

chef's daily special

Entrées

[Select Two]

PAN SEARED SALMON

lemon tarragon vinaigrette, zucchini, fennel, leek, toasted orzo

CREOLE SHRIMP & PORK CUTLET

bacon-cheddar grits, tiger shrimp, pork loin cutlet, tomatoes, bell pepper, garlic

BRAISED POT ROAST*

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

MACK & CHEESE

mackenzie goat cheese, aged parmesan & manchego, chorizo

SHRIMP & GRITS

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

CHICKEN PICCATA

ohio city linguine, spinach, cherry tomatoes, basil, lemon, capers

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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