

**DOWNTOWN  
RALEIGH**

MONDAY, AUGUST 22 - SUNDAY, AUGUST 28  
3-COURSE PRIX FIXE DINNER FOR \$30  
TAX AND TIP NOT INCLUDED  
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

**RESTAURANT  
WEEK**  
DINEDOWNTOWNRALEIGH.COM

**THE IRREGARDLESS**  
CAFE & CATERING

[ \$30 ]

## FIRST COURSE (choose one)

**CUP OF SOUP** A cup of our home-made soup of the day

**MINI MIDDLE EASTERN PLATTER** A Middle Eastern appetizer featuring a scoop of hummus, tabouli and butter bean pâté. Accompanied by grilled pita wedges & kalamata olives.

**CAESAR SALAD** Fresh romaine lettuce leaves tossed with lemon Parmesan dressing and garnished with garlic croûtons.

**BRUSCHETTA** Roma tomatoes, roasted peppers, fresh Chapel Hill creamery mozzarella cheese and artichoke hearts tossed in balsamic vinaigrette and served on freshly grilled bread.

**BOSTON BIBB** Bibb lettuce with roasted vegetables and citrus poppy seed vinaigrette

## SECOND COURSE (choose one)

**SHRIMP & GRITS** Classic low country dish featuring sautéed shrimp with wild mushrooms in a sherry cream sauce, served on a cheddar cheese grit cake. Topped with fresh diced tomatoes, shredded Parmesan cheese.

**MIXED GRILL** Seared jumbo scallop, crab cake, and grilled beef medallion; served with a duet of lemon beurre blanc & Bordelaise sauces. With mashed potatoes and vegetable du jour.

**CHICKEN PASTA NEAPOLITAN** Grilled chicken, spinach, mozzarella cheese, and tomato cream sauce. Tossed with penne pasta, basil and Parmesan cheese.

## THIRD COURSE (choose one)

FRESH FRUIT CRISP (vegan)

VANILLA BEAN CRÈME BRULÉE

CHOCOLATE PEANUT BUTTER CRUNCH CAKE

