

Restaurant Week

2009

FIRST COURSE

SEARED SCALLOPS

roasted red peppers, shiitake mushrooms, and a grain mustard
beurre blanc. **Twelve Dollars**

CHOPPED SALAD

romaine lettuce, chicken, bacon, grilled corn, tomatoes, cucumbers,
egg, tossed with spicy ranch dressing. **Seven Dollars**

CRAB RANGOON

jumbo crab and cheese filled won tons served with
a sweet red thai chili sauce. **Seven Dollars**

FRIED CALAMARI

lemon garlic pepper and drizzled with a zesty remoulade.
Twelve Dollars

MINI POSH SLIDER TRIO

curry jerk burgers topped with fried shallots, house cured
sweet pickles, and a mayo ketchup. **Ten Dollars**

SWEET AND SPICY SHRIMP

fried shrimp tossed in a sweet and spicy sauce over a crisp
cabbage slaw. **Nine Dollars**

GRILLED AVOCADO LOBSTER SALAD

whole fresh Maine lobster, jicama, tomatoes, onions, cucumber,
yellow peppers and a hint of cilantro, served with cool cucumber
ranch dressing. **Twelve Dollars**

POSH SALAD

Spring mix tossed with fresh mango and strawberries
with red raspberry vinaigrette. **Six Dollars**

RHODE ISLAND MUSSELS

steamed mussels with a seafood basil stock, herb garlic butter
and finished with red and yellow peppers served with
sliced french bread. **Ten Dollars**

SECOND COURSE

TASMANIAN SALMON

line caught salmon, grilled with roasted sweet corn wild rice pilaf,
sautéed spinach and tropical juice beurre blanc. **Nineteen Dollars**

BRAISED LAMB SHANK

tender slices of lamb over a fresh vegetable ratatouille
and finished with a rosemary espagnole sauce. **Fifteen Dollars**

SHRIMP AND GRITS

shiitake and oyster mushrooms, jumbo shrimp, and egg
over local organic creamy grits. **Eighteen Dollars**

CHICKEN AND DUMPLINGS

shredded chicken over home made dumplings in a chicken gravy.
Thirteen Dollars

CHICKEN AND WAFFLE

fried quarter chicken with either white meat or dark meat over a
buttermilk waffle served with melted butter and warm maple syrup.
Fourteen Dollars

JUMBO LUMP CRAB CAKES

crisp jicama mango slaw, truffled french fries
and a side of caper lemon remoulade. **Twenty Five Dollars**

SEARED JAMAICAN JERK ROCKFISH

jerk rubbed rockfish, sweet corn puree, basil herb corn salsa.
Twenty Two Dollars

CAJUN SEAFOOD PASTA

bow tie pasta tossed in an Old Bay alfredo sauce with jumbo
shrimp, scallops and a lobster tail. **Twenty Two Dollars**

GRILLED HANGER STEAK

molasses rubbed with garlic mash potatoes, sautéed mushrooms,
and rosemary mustard demi glace. **Twenty Dollars**

ST. LOUIS STYLE BBQ RIBS

half rack ribs roasted then grilled and basted with a sweet BBQ
sauce served with truffled french fries. **Fifteen Dollars**

THIRD COURSE

APPLE WHIMSY A LA MODE **Four Dollars**

MOLTEN LAVA CAKE **Eight Dollars**

STRAWBERRY SHORT CAKE **Six Dollars**

BANANA SPLIT **Six Dollars**

SIDES

CAST IRON CORN BREAD
WITH JALAPEÑO BUTTER

EXTRA JUMBO SHRIMP (2 PIECES)

Additional \$5.00

GARLIC MASHED POTATOES

ROASTED ASPARAGUS

*\$35.09 minimum per person
will be strictly enforced.
does not include tax, gratuity or beverage*

Raw foods are served in this establishment

Posh reserves the right to enforce a 2 1/2 hour maximum seating time. Maximum of 3 credit card transactions per table. Automatic 20% gratuity.

EXECUTIVE CHEF CHRISTOPHER B. WILLIS