

PLAN B

YOUR FIVE-STAR DIVE BAR

RESTAURANT WEEK MENU

28\$ PER PERSON: 8/19 – 8/30

KIDS MENU: 6\$

COURSE 1: SOUP OR SALAD

Soups:

Alsatian French Onion – Loaded onion soup with garlic crouton, melted gruyere cheese and a pinch of parmesan

Creamy Cajun Crab Bisque – Creamy crab soup with corn, just the right amount of spice, and a shot of white wine

Salads:

House Salad – Spring mix with sliced grape tomatoes, red onion and sliced cucumbers (your choice of Balsamic & Olive Oil or one of our ho' made dressings: Creamy Balsamic, Ranch, Thousand Island)

Caesar Salad – Chopped romaine, croutons, shredded parmesan, and our ho' made Caesar dressing

Beef Salad – Spring mix, red onions, goat cheese, pickled beets, and roasted walnut pesto (your choice of Balsamic & Olive Oil or one of our ho' made dressings: Creamy Balsamic, Ranch, Thousand Island)

COURSE 2: APPETIZERS

Fried Ravioli (4) – Ho' made raviolis, deep fried with mild or fra diavolo marinara

Coconut Shrimp (3) – fried and served with an orange dipping sauce

Loco Empanada (1) – Seasoned beef chorizo, corn, peppers, jack cheese and a sweet banana with a side of sriracha aioli sauce

Kung Pao Chicken Dumplings (4) – Crispy peanut chicken dumplings with a sweet chili dipping sauce

COURSE 3: ENTRÉES

***COMES WITH YOUR CHOICE OF 2 SIDES**

Potato Sides: Garlic, Boursin Mashed, Sweet potato Mashed, Fingerling Potatoes, French Fries, Tater Tots

Vegetable Sides: Creamed Spinach, Roasted asparagus, Seared Brussel Sprouts w/ Bacon, Steamed Vegetable Mix

Jumbo Crab and Shrimp Cakes (2) – 5oz lump crab cakes w/ shrimp chunks; panko coated and butter sautéed on a bed of iceberg lettuce with sweet chili remoulade sauce.

Chicken Milanese – An 8oz panko breaded chicken cutlet pan sautéed and topped with arugula, cherry tomatoes, and chopped red onions: all tossed in a creamy balsamic dressing. Served with fingerling potatoes.

Grilled Angus Beef Skirt Steak * – Marinated for 24 hours, grilled to your preference and topped with sautéed onions.

Elk Medallions * – 80z of elk filets with a blackberry brandy sauce

Brown Butter Porcini Raviolis (4) – Jumbo mushroom raviolis sautéed in a brown butter truffle sauce with a scoop of whipped ricotta cheese, served with sweet sausage atop garlic toast

COURSE 4: DESSERT

Crème Brulee

Tiramisu

Scoop of Vanilla Bean Ice Cream – with chocolate or strawberry syrup

KIDZ MENU

Hot Dog & Fries –

2 Beef Sliders & Fries –

Elbow Macaroni w/ Butter or Red Sauce –

Mozzarella Sticks w/ Marinara –