

RESTAURANT WEEK MENU

January 23rd to February 1st 3 courses for \$55.26

SMALL

CRAB DIP JALAPENO POPPER CROQUETTES cheddar sour cream, jalapeno ranch powder

POPCORN CHICKEN & WAFFLE flying fish caviar, maple butter

SHRIMP TOAST BAO BUN sesame crusted and fried, sweet spicy sour sauce

DIRTY MARTINI FOCACCIA queen olives, blue cheese, brown sugar bacon bits, petit greens with vermouth vinaigrette

CHICKEN SOUP RAVIOLI really good broth, white pepper, fresh herbs



BIG

VEAL MARSALA MEATLOAF covered in mushrooms, porcini whipped potatoes, pancetta cracklins

ROCKFISH STICKS herby malt vinegar western fries, snow pea slaw, smokey tartar sauce

RED COCONUT CURRY DUCK PARTS sliced breast, crispy confit leg, winter squash, roasted red peppers, crispy rice...

FRIED SHRIMP GUMBO spicy smoked sausage, the "holy trinity", white rice, crispy okra, tiny lil hot sauce

BONE-IN PORK & BEANS texas bbq'd pork shank, bacon baked beans, corn bread pudding...

DESSERT

RICE PUDDING CREME BRULEE cripsy rice treat crumble...

TOasted COCONUT CREAM PIE torched marshmallow, candied hazelnuts

ROOTBEER FLOAT WHIPPED CHEESECAKE vanilla coolwhip, red cherries, graham cracker crumble...

FRUITY PEBBLE TRES LECHES cream cheese icing, cereal milk

MOCHA LATTE ZABAIOINE baileys spiked custard, biscotti...

... can be modified to be gluten free