

BULL & GRAIN

BAR AND GRILL

January
RESTAURANT week

Select one starter, one entree and one dessert
for only \$30/person

STARTERS

- **STEAMED MUSSELS** • Coconut, Dashi, Green Curry
- **HOUSE MADE GRILLED THICK CUT BACON** • Maple-Red Chile-Sage Glaze
- **LOCAL OPAH CEVICHE** • Avocado, Sesame Ginger Vinaigrette, Potato Chips
- **CRISPY BRUSSELS SPROUTS** • Candied Cashews, Balsamic, Parmesan
- **“THE WEDGE” SALAD** • Candied Bacon, Blue Cheese, Pickled Onion, Tomatoes
- **ROASTED BEET SALAD** • Citrus, White Balsamic, Caramelized Goat Cheese
- **POTATO & CARAMELIZED ONION CHOWDER** • Gratinee Gruyere
- **CRISPY STEAMED PORK BACK RIBS** • Scallion Salad, Hoisin BBQ
- **PERFECT WISCONSIN CHEDDAR MACARONI AND CHEESE**

ENTREES

- **CRISPY SKIN JIDORI CHICKEN BREAST** • Goat Cheese Cream, Roasted Vegetable, Farro
- **BRAISED DUROC PORK SHANK** • Anson Mills Coarse Cheddar Grits, Brussels Sprouts
- **OPEN-FACED SMOKED BEEF BRISKET** • BBQ Hollandaise, Pickled Onion, Arugula, Fried Egg
- **BAJA PRAWN BUCATINI** • Andouille Sausage, Tomatoes, Cotija, Spinach
- **BULL BURGER** • Smoked Ground Beef, Bacon-Peach-Chipotle Jam, Cole Slaw, Sharp Cheddar
- **CHAR-GRILLED HANGER STEAK** • Smoked Tomato Au Poivre, Steak Fries
- **LOBSTER RAVIOLI** • Champagne Truffle Cream, Sundried Tomato, Watercress
- **CAULIFLOWER QUINOA RISOTTO** • Local Cauliflower, Oil Cured Tomato, Roasted Pepper Puree
- **THAI BASIL CRUSTED BIG EYE TUNA** • Smoked Soy Brown Butter, Asparagus, Yuzu Gremolata

DESSERTS

- **YUZU CUSTARD** • Graham, Shiso, Blueberry
- **DARK CHOCOLATE POTS DE CRÈME** • Chantilly, Cinnamon
- **BANANA CREAM CARROT CAKE** • Shaved Chocolate
- **PUMPKIN CHEESECAKE** • Candied Cashews, Sugar Brittle

18% GRATUITY ADDED TO GROUPS OF 8 OR LARGER