

DINNER

\$30 PER PERSON

EXCLUDES TAX AND GRATUITY

APPETIZER CHOICE OF:

VOODOO SHRIMP

SAUTÉED SHRIMP IN AN ABITA AMBER BEER REDUCTION SAUCE,
SERVED OVER JALAPEÑO-CHEESE CORNBREAD

GUMBO

ANDOUILLE SAUSAGE, CHICKEN,
"TRINITY" (ONION, BELL PEPPERS & CELERY) AND WHITE RICE

PIMENTO CHEESE DIP

WITH CELERY, BREAD AND BUTTER PICKLES AND GRILLED BREAD

HOB WINGS

CHOOSE TEXAS BBQ, NASHVILLE OR BUFFALO,
SERVED WITH BLUE CHEESE DRESSING AND BREAD AND BUTTER PICKLES

DESSERT CHOICE OF:

BREAD PUDDING | KEY LIME PIE | SKILLET COOKIE

ENTRÉE CHOICE OF:

FOOTHILLS FLATBREAD

ROASTED MUSHROOMS, SWEET CORN,
CARAMELIZED ONION, CILANTRO PESTO AND FETA

IMPOSSIBLE BURGER

IMPOSSIBLE PATTY, CHEESE, SHREDDED LETTUCE, DILL PICKLES,
SECRET SPREAD AND BUN. ALL 100% VEGAN. SERVED WITH FRIES.

JAMBALAYA

SAUTÉED CHICKEN, ANDOUILLE SAUSAGE,
AND "TRINITY" (ONIONS, BELL PEPPERS, & CELERY) COOKED IN CAJUN RICE.
ADD CAJUN SHRIMP (OPTIONAL)

BLACKENED SALMON

LIGHTLY DUSTED WITH BLACKENING SPICE OR SIMPLY GRILLED,
SERVED WITH CUCUMBER-TOMATO SALAD*

STEAK SALAD

GRILLED SKIRT STEAK, ROASTED ROOT VEGETABLES,
ARUGULA AND CRISPY ONIONS, WITH CHIMICHURRI SAUCE*

This discounted menu cannot be combined with any other coupon or discount. * Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

