

DINNER MENU

SUNDAY 9/25 - SUNDAY 10/02 | \$40

FIRST COURSE

— PLEASE CHOOSE ONE —

KALE CAESAR

KALE, ROMAINE, PECORINO ROMANO, SQUAW CROUTONS, CAESAR DRESSING

CUP OF GUMBO POZOLE

ROASTED PORK, HOMINY, CILANTRO, PICKLED CABBAGE, WHITE RICE, TORTILLA STRIPS, PICKLED JALAPEÑOS, LIME WEDGE

NASHVILLE POPCORN SHRIMP

BUTTERMILK RANCH

SECOND COURSE

— PLEASE CHOOSE ONE —

SMOKED PULLED PORK TACOS

RED BEANS, PICKLED CABBAGE, CILANTRO, RED ONIONS, FRIED ONIONS, FRIES

BLACKENED SALMON (GF)

CORN, MAQUE CHOUX, BACON, SMASHED SWEET POTATOES

JAMBALAYA PENNE

CHICKEN, ANDOUILLE SAUSAGE, ONION, CORN, BELL PEPPER, TOMATO, SCALLION, BLACKENED CREAM, PECORINO ROMANO

CREOLE PETITE FILET +\$10

CREOLE SPICED PETITE FILET MIGNON, CREOLE SMASHED RED POTATOES, GOAT CHEESE, CAYENNE BUTTER CREAM SAUCE, WHISKEY PEPPERCORN DEMI-GLACE, FRIED ONIONS

THIRD COURSE

— PLEASE CHOOSE ONE —

CHOCOLATE CHIP COOKIES

WARM HOUSE MADE CHOCOLATE CHIP COOKIES

PEACH COBBLER

VANILLA ICE CREAM

PUFF PASTRY SQUARES

POWDERED SUGAR, ABUELITA MEXICAN CHOCOLATE SAUCE

(GF) GLUTEN FREE ITEM. BECAUSE PRODUCTS WITH GLUTEN ARE MADE IN THIS FACILITY, GLUTEN FREE ITEMS MAY BE SUBJECT TO SOME CROSS-CONTAMINATION.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY AS CONTACT WITH ALLERGENS SUCH AS PEANUTS, TREE NUTS, WHEAT, EGGS, MILK, SESAME IS POSSIBLE IN OUR ESTABLISHMENT. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

NO LOCAL / INDUSTRY OR OTHER PROMOTIONAL DISCOUNTS APPLY. TAX & GRATUITY NOT INCLUDED.

ALL GUEST CHECKS WILL HAVE A 4% SURCHARGE TO HELP OFFSET INCREASED COSTS. THIS IS NOT A GRATUITY. THANK YOU!