



## \$25 THREE-COURSE DINNER MENU

### APPETIZERS

*choice of:*

TRUFFLE FRIES • GUACAMOLE & CHIPS • SWEET POTATO FRIES • HUMMUS

---

### ENTRÉE

*choice of:*

#### (MAC + CHEESE)<sup>2</sup>

chicken, bacon, wild mushrooms, cheddar, parmesan, truffle oil  
*gardein™ option available*

#### SPICY JAMBALAYA

blackened shrimp, chicken-andouille sausage, peppers, crawfish, cajun cream sauce

#### NASHVILLE HOT CHICKEN

fried sage, sweet potato pancakes, pickles, ranch dressing, honey hot sauce

#### SKIRT STEAK SALAD

peppers, avocado, green beans, chips, onion, tomato, pickled egg, gorgonzola vinaigrette

#### ST LOUIS STYLE RIBS (HALF RACK)

pork spare ribs, spicy bbq sauce, creamed corn, bbq pinto beans

---

### DESSERT

*choice of:*

#### MINI CHOCOLATE SOUFFLE CAKE

vanilla ice cream

#### MINI PEACH APPLE COBBLER

caramel ice cream

#### MINI LEMON SOUFFLE CAKE

fresh raspberries, whipped cream

#### MINI CRÈME BRULÉE

vanilla bean custard, chocolate, caramelized bananas

#### SALTED CARAMEL BUTTERSCOTCH PUDDING

whipped cream, chocolate cookie crumble, maldon sea salt