

PRIX-FIXE 3-COURSE DINNER \$80 Per Person

A P P E T I Z E R S=

Savory Corn Soup Pop Corn, Paprika Oil

Apple Arugula Salad Beets,, Poppy Seed Dressing, Honey Glazed Nuts

Pulled Beef BBO Pizza Slow Cooked Brisket, Artisanal Sourdough

Chicken Poppers Sweet Chilli Sauce, Sesame Seeds Sticky Lamb Breast Riblets (+5) Korean BBQ Sauce, Fried Garlic

Beef Gnocchi (+5) Potato Pasta, Shredded Brisket, Mushrooms, Cherry Tomatoes

> French Style Baby Back Ribs (+5) Fried Crispy Garlic, Braising Reduction Sauce

Fried Corn Tortilla, Black Beans, Guacamole, Pico De Gallo

ENTREES

Beef Asado Ribeye Steak, Grilled to Perfection, Chimichurri, Garlic Confit

Asian Fusion Ribeye Pan Seared, Onions, Peppers, Teriyaki Sauce, Sesame Seeds

Catch of The Day Fish of the Day Short Rib Pappardelle House-made Pasta, Short Rib Ragù Sauce, Chives

> 16^{oz} Ribeye Steak (+10) Au Jus, French Fries

Argentinian Grilled Lamb Chops (+10) Peewee Potatoes, Chimichurri

DESSERTS

Warm Lava Cake Vanilla Ice Cream Crème Brûlée Vanilla , Caramelized Sugar Top Apple Crisp Caramelized Apples, Vanilla Ice Cream Funnel Cake Vanilla Ice Cream

Chocolate Mousse Coconut, Cocoa, Cinnamon, Ginger, Whipped Cream Mixed Sorbet Berries, Lemon, Passion Fruit

Available Monday Through Wednesday from 5pm - 7pm \$ 80 Per Person Exclusive Sales Tax or Gratuity