

# BUCK & RIDER

*Abby's Oyster Bar*

## Restaurant Week 2017

Menu by Travis Sassmann

Drinks by Kevin Dunn

### First Course

#### **Sushi Grade White Fish Ceviche**

Avocado, cherry tomato, roasted sweet potato, fennel

#### **Choice of 3 Oysters Flown in Daily**

Choice of cocktail sauce, mignonette, mustard sauce, Thai dipping, horseradish

#### **Caesar Salad or Arcadian Salad**

Sweet gem romaine, Reggiano, hand-torn croutons *or* baby salad greens, vegetable vinaigrette

### Second Course

#### **LGO Reserve Ribeye**

10 oz, butchered in house, served with housemade steak sauce and choice of side

#### **Today's Selection of Fresh Fish**

Choose from one of our six daily market catches

Choice of side and any of our signature sauces

#### **Danish Baby Back Ribs**

Fall off the bone tender, housemade BBQ sauce, farmer's market vegetables

### Dessert

#### **Housemade Grateful Spoon Gelato**

Choice of

Chocolate, vanilla, or pistachio gelato with house made chocolate chip - sea salt cookie

*\*Choose one from each course*

**\$33.00**