

THE MACINTOSH

\$44 THREE-COURSE MENU ARIZONA RESTAURANT WEEK

TASTING PLATES CHOICE OF:

HOUSE-MADE SMOKED SALMON*

cherry + applewood smoked . remoulade
buttered saltines

CREAMY BURRATA + TOAST*

dressed arugula . jammin' spicy tomato
charred focaccia

BACON CHEDDAR BISCUIT

house-made . smoked bacon . aged cheddar
chives . honey butter

ENTREES CHOICE OF:

BRAISED SHORT RIBS

reduced natural jus . jalapeño-cheddar grits
hoisin reduction . sautéed spinach + kale

SOUTHERN SHRIMP + GRITS

blackened shrimp . jalapeño-cheddar grits
tasso ham relish . charred focaccia

'COWBOY' BABY BACK RIBS

full rack . smoked + grilled
majesty grade . brother's tangy slaw

SWEET PROVISIONS CHOICE OF:

BUTTERSCOTCH PEGAN PIE

award-winning . local whipped cream
candied pecans

DARK CHOCOLATE BROWNIE

ghirardelli chocolate . sweet p's vanilla
ice cream . caramel drizzle . sea salt

HEAVENLY BISCUIT BREAD PUDDING

sweet p's vanilla ice cream

**This item may be served raw or undercooked. consuming raw or undercooked meat, egg or seafood may increase your risk of food borne illness.*