

A R I Z O N A
R E S T A U R A N T
W E E K

SEPTEMBER 20 - 29, 2024

===== \$33 PER PERSON =====

includes choice of draught beer or house red or white wine

S T A R T E R

(choice of)

SOFT PRETZELS & PROVOLONE FONDUE
sea salt

HOUSE POTATO CHIPS
famous onion dip

WHIPPED FETA & TAHINI DIP
strawberry, garden herbs, sherry reduction,
roasted pistachio, grilled ciabatta

ANTIPASTI PLATE
sopressata, manchego, grilled asparagus,
marcona almonds, marinated olives,
crusty bread & balsamic

E N T R É E

(choice of)

BEER BATTERED FISH & CHIPS
coleslaw, tartar sauce

PASTA BOLOGNESE
tagliatelle, italian meat sauce,
parmesan, basil

SPICY VEGAN CURRY
griddled sweet potato, eggplant,
snap pea, cauliflower, shiitake mushroom, black rice

FRIED CHICKEN
buttermilk biscuit, smashed potato, gravy

TURKEY PASTRAMI SANDWICH
pretzel roll, swiss, coleslaw

D E S S E R T

(choice of)

MISSISSIPPI MUD PIE
chocolate ganache, espresso fudge, whipped cream,
toffee crunch

CARAMELIZED BANANA BAR
praline mousse, cornflake peanut butter crunch,
vanilla crema

++ tax & gratuity not included

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

C U L I N A R Y D R O P O U T