



\$30 PRICE FIXED MENU

CHOOSE 1 FROM EACH COURSE

APPETIZERS

BLOOD ORANGE SALAD

Spring mix tossed with sliced almonds, gorgonzola crumble, shaved onion, cucumber, and blood orange vinaigrette

SALMON CROQUETTE

Panko fried salmon and cream cheese croquettes with miso corn dipping sauce

BUCK'S FRIED PICKLES

With black pepper horseradish dipping sauce

ENTRÉES

SHRIMP RISOTTO

Blackened shrimp over sweet corn risotto, finished with red pepper vinaigrette

STEAK FRITES

Bistro beef tenderloin with roasted asparagus and hand cut fries tossed with truffle oil and shaved parmesan

MAPLE PORK RIBEYE

Vermont maple glazed pork ribeye with Creole dusted yams and seared broccolini

DESSERTS

STRAWBERRY TRES LECHES

MEXICAN CHOCOLATE CRÈME BRULÉE

SALTED HONEY BAR - A LA MODE