

# **The Wild Horse Restaurant Week**

## **Appetizers**

### **Brisket Potato-GF**

Stuffed potato with mash, brisket, cheddar cheese, brisket gravy.

### **Pretzel Bites**

Salted pretzel bites, beer cheese

### **Loaded Nachos-GF**

House queso, chili, jalapeno, sour cream, Pico

### **Caesar salad**

Romaine, shaved parm, garlic croutons, creamy Caesar dressing

### **House salad-GF**

Cucumber, red onion, banana peppers, feta cheese, tomatoes, white balsamic dressing

## **Entrees**

### **Chicken parm**

Crispy cutlet, house marinara, mozzarella cheese, linguine pasta

### **Salmon-GF**

Pan seared salmon, served with butter fried brussel sprouts, bacon jasmine risotto

## Peanut Shrimp-GF

Cold soba noodles, house peanut sauce, cashews, sesame oil

## Slow Braised Pork Ribs

Fall off the bone, house bbq glaze, served with mashed potatoes,  
Vegetables

## **Desserts**

### Cinnamon Sugar Doughnut Holes

Served with house chocolate sauce

### Bread Pudding

Served with white chocolate whipped cream, macerated strawberries