

RESTAURANT WEEK

JANUARY 21ST - FEBRUARY 2ND, 2019



OPTIONAL COURSE

BLUE CRAB STUFFED JUMBO SHRIMP

Cilantro Lime Rice, Ancho Chili Beurre Blanc
\$8

FIRST COURSE

ROASTED BEEF BONE MARROW

Brussels Sprouts, Guinness Caramelized
Onions, Grilled French Baguette

SMOKED BEEF TOMATO SOUP

Parmesan Croutons

WILD SMOKED SALMON CROQUETTES

Green Onion Avocado Boursin Creme Fraiche

GRILLED CHIPOTLE BUFFALO SAUSAGE

Susie's Famous Mashed Potatoes, Grilled Onions,
Green Chile Marinara

THE BB SALAD

Baby Kale, Spring Mix, Romaine, Candied Walnuts,
Toasted Pumpkin Seeds, Parmesan, Pesto Vinaigrette, Roasted Garlic Croutons

SECOND COURSE

WILD MUSHROOM FILET

5 oz Filet, Roasted Garlic Mashed Potatoes,
Green Peppercorn, Wild Mushroom
Rosemary Thyme Veal Demi

BAKED BLACKENED MAHI MAHI

Roasted Corn Asian Black Rice,
Green & Red Harissa

MANCHEGO, JALAPENO KETTLE CHIP ENCRUSTED CHICKEN BREAST

Red Quinoa Pilaf, Herb Chicken Jus

MONGOLIAN STYLE SOUS VIDE DUROC PORK CHOP

House Blend Mustard Mashed Potatoes,
Balsamic & Red Wine Brown Sugar Braised Cabbage

5 OZ FILET MIGNON

Your Choice of:
Cognac Pepper Sauce | Roquefort | Bearnaise

THIRD COURSE

VANILLA BEAN PASTRY CREAM TARTLET

Mixed Berry Compote

BOURBON APPLE EMPANADAS

Salted Caramel Sauce, Brown Sugar
Cinnamon Ice Cream

\$45 PER GUEST / NOT VALID WITH ANY OTHER OFFERS / TAX, GRATUITY & ALCOHOL NOT INCLUDED