



THE GENERAL PUBLIC

2022 RESTAURANT WEEK
AUGUST 13TH - 27TH

DINNER

3 COURSES | \$35

First Course

choice of

CRISPY EMPANADAS

ground beef & TGP steak sauce

CRAB HUSHPUPPIES

lump crab, cornmeal, jalapeño, maple butter

KUNG PAO LETTUCE WRAPS

kung pao chicken, crushed peanuts, Asian glaze

Second Course

choice of

SEARED SALMON

sesame seared, avocado, Asian slaw, Thai vinaigrette

BEEF TENDERLOIN

blue cheese-horseradish butter, sweet bourbon sauce, yucca fries

HALF CHICKEN & FRITES

perfectly brined and roasted, local butter, hand cut fries, bacon aioli

**until we run out*

Third Course

choice of

WHITE CHOCOLATE LUXARDO CHEESECAKE

buttery graham cracker crust, white chocolate cheesecake
and luxardo cherries

BROWNIE CRUNCH PARFAIT

brownie pieces, toffee crunch,
salted caramel and chocolate sauces

CHIA SEED PUDDING

vanilla chia pudding, fresh berries
with coconut flakes and honey



\$3 FROM EVERY DINNER BENEFITS CULINARIA AND THE PROGRAMS IT SUPPORTS.
THANK YOU FOR YOUR SUPPORT! - KYLE & JOSH

