

THE OUTLAW RESTAURANT WEEKS MENU

BEVERAGE
PAIRING
\$30
ASK YOUR
WAITER
FOR DETAILS!

3 COURSE PRIX FIXE \$55
JANUARY 18

TO START:
GRILLED QUAIL

SEMI-BONELESS CHARCOAL GRILLED BANDERA JUMBO QUAIL
SERVED ATOP ARUGULA SALAD WITH WARM VINAIGRETTE
OF POULTRY JUS & TEXAS GRAPEFRUIT.

FOR SUPPER:
O.K. C.F.S.

OUTLAW KITCHENS' CHICKEN FRIED STEAK WITH ANGUS STRIP LOIN, BEEFY
CREAM GRAVY, CRACKED BLACK PEPPER & MASHED POTATOES. ACCOMPANIED
BY BUTTERMILK BISCUIT & BUTTERED GREEN BEANS WITH SAUTÉED
MUSHROOMS & SHALLOTS.

FOR DESSERT:
CHOCOLATE-ALMOND TORTE
SERVED WARM WITH SOUR CREAM ICE CREAM
OR

CRISP PROFITEROLES
FILLED WITH LEMON PASTRY CREAM.
SERVED WITH TOASTED ALMONDS & FRESH BLUEBERRY COULIS

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JANUARY 23, 24 & 25

TO START:

BEET & DILL CURED SMOKED SALMON
HOUSE MADE & THINLY SLICED.

ACCOMPANIED BY CRISPY POTATO PANCAKE, CREME FRAICHE & CHIVES (GF)

FOR SUPPER:

PORK SCHNITZEL SAUCE CHARCUTIERE

CRISPY PORK LOIN CUTLET SERVED WITH CORNICHON GARNISHED
DEMI GLACE MADE WITH WHITE WINE & DIJON.

ACCOMPANIED BY STEAMED GREEN BEANS &
SPAETZLE SAUTÉED IN BROWN BUTTER WITH CABBAGE.

FOR DESSERT:

FLOURLESS CHOCOLATE-ALMOND TORTE

SERVED WARM WITH SOUR CREAM ICE CREAM (GF)

OR

LEMON TART

WITH VANILLA SHORTBREAD CRUST & CHANTILLY CREAM

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3 COURSE PRIX FIXE \$55
JANUARY 30, 31 & FEBRUARY 1

TO START:

SHRIMP SCAMPI

3 JUMBO SHRIMP BAKED EN CASSEROLE
WITH GARLIC, BUTTER & WHITE WINE.

SERVED WITH LEMON, FRESH PARSLEY & CRUSTY BAGUETTE
(GF OPTIONAL)

FOR SUPPER:

STEAK CHIMI CHURI

CHARCOAL GRILLED SLICED ANGUS STRIP LOIN
SERVED WITH CHOPPED HERB & EVOO SAUCE.

ACCOMPANIED BY RED WINE JUS, GRATIN DAUPHINOISE POTATOES
& BLISTERED BROCCOLI. \$38 (GF)

FOR DESSERT:

FLOURLESS CHOCOLATE-ALMOND TORTE

SERVED WARM WITH SOUR CREAM ICE CREAM (GF)

OR

BANANA CREAM PIE

SERVED IN FLAKY ALL BUTTER CRUST WITH CHANTILLY CREAM