



Dine Out Downtown Delray – Restaurant Week August 1-7

Three-Course Prix Fixe Menu
\$30++ per person

Snacks & Starters (select one)

Hangar Steak Skewer | chimichurri
Shrimp and Chorizo Skewers | sweet chili glaze
Veggie Dip | grilled bread
Bacon Bleu Cheese Fondue | grilled bread
Smoked Fish Dip | grilled bread
Shishito Peppers | togarashi ranch | breadcrumb
Beet Salad | whipped goat cheese | arugula | candied pecan
Charred Brussels Sprout Caesar | Caesar dressing | grana padano | olive oil | crouton
Escargot | burgundy wine | touch of cream | grape tomatoes
Smoked Chicken Wings | mole rojo | spicy peppers | lime
Barrel Of Monks Pretzel | beer mustard | single in Havana cheddar sauce
Gravy Frites | short rib | chorizo | piquillos
Edamame | lemon salt | evoo
Carne Asada Tacos | jalapeno salsa | onion | cilantro | queso blanco

Entrees (select one)

Braised Short Rib | pee wee potato | onion soubise | swiss chard | bacon | jus
Flat Iron | fingerling potato | arugula | truffle vin | horseradish butter (\$3 additional for prix fixe menu)
Hogfish | seasoned bulgar wheat | confit tomato | pepitas | rapini (\$4 additional for prix fixe menu)
Rigatoni Bolognese | short rib | neuske's | 3 red wines | san marzanos
Pork Ribeye | hondashi congee | grilled artichokes | onions | wheat grass sprouts
Farro Fried Rice | vegetables | egg | miso cashew butter | scallion | sesame soy
Black Angus Burger | add egg, pork belly | add small or large truffle fries
Chicken Paillard | bell and evans chicken breast | mesculin | grilled peaches | ricotta | wasabi peas
Duck Breast | cranberry beans | Chinese broccoli | fennel mostarda
Smoked Portabella Burger | herb whipped goat cheese | tomato jam | lettuce | onion
Pulled Pork Sandwich | slaw | pickle | choice of KC , mustard , vinegar sauce
Smoked St. Louis Ribs | slaw | pickle | choice of KC , mustard , vinegar sauce

Dessert

Chef's Choice

***Price does not include tax or gratuity.**