

BAR 25 RESTAURANT MONTH MENU

\$50 per person Choose one for each course

FIRST COURSE KALE SALAD

baby kale, tomato, cucumber, red onion, kalamata olives & feta tossed in a red wine vinaigrette

BLT CHOPPED SALAD

chopped romaine, bacon, tomato, hard-boiled egg in a house-made buttermilk ranch

"GENERAL TSO" FRIED CHICKEN

fried chicken thighs "general tso" style with red chili pepper

BUFFALO CAULIFLOWER TACOS

cauliflower tossed in house-made honey buffalo sauce & buttermilk ranch slaw served on corn tortillas

SECOND COURSE

MISO GLAZED SALMON

miso glazed salmon with shishito peppers & fried quinoa

FRENCH ONION CHICKEN

chicken cutlet in a french onion sauce topped with gruyere cheese & side of sauteed spinach

STEAK CHIMICHURRI

sliced picanha steak over a chimichurri sauce served with mashed potato croquettes

THIRD COURSE

HOUSE-MADE ICE CREAM

chef's house-made ice cream

HERSHEY KISS SMORES FLAT

chocolate Hershey kiss, marshmallow, graham cracker, cinnamon on a house-made flat

