

Let's Eat Englewood

3 course Dinner for \$36



FIRST

Chili Cheese Fries- Our SW pork green chili, cheddar & jack cheeses and topped with fresh pico de gallo

Honey and Butter Cornbread- Fresh baked cornbread served with whipped roasted jalapeno butter, warm lavender honey and Maldon salt

House Salad- Spring mix, roasted beets, cucumber, garbanzo beans, cherry tomatoes tossed with lemon thyme vinaigrette

Wedge Salad- Crispy iceberg lettuce, Nueske's bacon, blue cheese crumbles, scallion and tomato dressed with our house made blue cheese dressing

Pork Wings- Breaded and fried with our Korean BBQ sauce

MAIN

Chicken & Waffles- Fried Chicken over a waffle with a maple bourbon syrup and house made French fries

Killer Shrimp- Gulf shrimp gently simmered in a light Thai coconut curry broth served with basmati rice and crusty baguette for dipping

Bison Burger- Grilled to your liking with tomato jam, Nueske's bacon, and fontina cheese with house cut French fries

Baja Style Fish Tacos- Blackened Halibut with shredded cabbage, Pickled onions, salsa verde, and rice and beans

Baby back Ribs- Half rack of ribs with mac and cheese, Mashed potatoes, and vegetable of the day

Chicken Scampi- Grilled chicken over angel hair pasta tossed with fresh tomatoes, scallions, garlic, white wine and butter. Finished with Reggiano Parmesan

DESSERT

Fresh Key lime Pie, House Made Pecan Pie, or Gelato

