

# RESTAURANT WEEK

3 COURSE MEAL \$30

# **IST BASE**

#### LOADED POTATO SKINS

FILLED WITH HOUSE-MADE CHEESE SAUCE, BACON STRIPS & SCALLIONS

#### ARANCINI BALLS

BREADED RISOTTO BALL SERVED OVER SMOKED GOUDA CHEESE SAUCE, CANDIED BACON BITS AND SCALLIONS

#### EGG ROLLS

SHAVED RIB-EYE, SAUTÉED ONION, AMERICAN CHEESE IN AN EGG ROLL

#### WINGS

SAUCE CHOICES: MILD, HOT, BBQ, STICKY THAI, GARLIC PARM, LEMON PEPPER, JERK, STRAWBERRY LIME, PB & J
ALL WINGS TOPPED WITH BLEU CHEESE CRUMBLES & SCALLIONS

# 2ND BASE

#### 515 BURGER

LETTUCE, ONION, TOMATO, AMERICAN CHEESE

#### TRUFFLE BURGER

SAUTEED ONION, CHEDDAR CHEESE, HOUSEMADE TRUFFLE AIOLI

#### **BBQ BACON BURGER**

BACON MARMALADE, PEPPER JACK CHEESE, LETTUCE, TOMATO

### **CRISPY CHICKEN SANDWICH**

MARINATED IN SEASONED BUTTERMILK WITH LETTUCE TOMATO, SIRACHA MAYO

#### SMOKED SWISS BURGER

WITH SAUTEED MUSHROOMS & ONION

## RIB-EYE SANDWICH

SEARED RIB-EYE STEAK PROVOLONE, TOPPED WITH ARUGULA, RED PICKLED ONIONS, HORSERADISH MAYO ON CIABATTA ROLL

#### HONEY GARLIC CHICKEN

SAUTÉED CHICKEN IN A HONEY GARLIC SAUCE, SERVED WITH POTATOES & SEASONAL VEGETABLES

## CEDAR PLANK SALMON

HERB CRUSTED SAUTÉED SALMON, WITH MASHED POTATOES & SEASONAL VEGETABLES



CHEESE CAKE



















