



CLUB CARD MEMBER'S RESTAURANT WEEK 2018

.....
November 29th - December 15th
.....

3 COURSES FOR \$29.00*

BENEFITS THE SHELTER FOR ABUSED WOMEN AND CHILDREN

FIRST COURSE

ORGANIC KALE CAESAR,

THE WEDGIE

FRESH GREEN GARDEN SALAD

SALOON STYLE CHILI

SECOND COURSE

THE COMBO
slow roasted beef brisket, pulled pork, 3 chicken wings, and 1/4 rack of St. Louis style ribs
Served with hand tossed slaw, and one side of your choice

LONESOME COWBOY
wood grilled 6oz. filet topped with Sweet Willie BBQ mixed smoked brisket and pulled pork served with butta topped mashed potatoes

BLACKENED SALMON
with brown sugar, jalapenos and pecans.
Roasted butternut squash, tossed spinach salad

THE SALOON SIX SHOOTER
our signature BBQ triple decker sandwich piled high with brisket, pulled pork, roasted jalapenos, a fried tomato, tossed slaw and onion rings

WOOD GRILLED - HONEY GLAZED
chicken breast with roasted fresh vegetables, miso glazed sweet potatoes, citrus chicken jus

SLOW ROASTED SHORT RIB POT ROAST
with ancho chilies, heritage carrots, roasted red onions, yukon gold potatoes

THIRD COURSE

Choose one dessert to share.

MISSISSIPPI MUD
pie in a jar! layers of chocolate mousse, whipped cream and caramel with oreo cookie crumbs

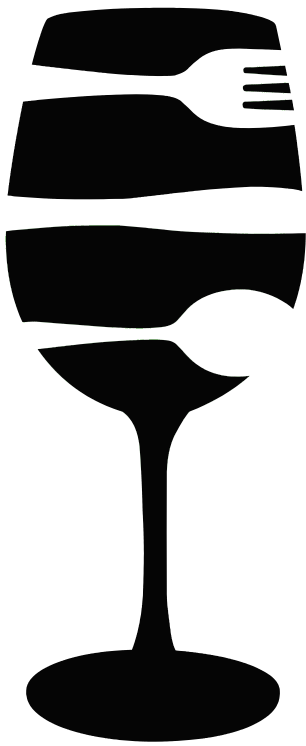
COCONUT CREAM
light as feather coconut cream mousse pie with toasted coconut and whipped cream

ASSORTED GELATOS
3 scoops of homemade gelato made by our pastry chef, samantha ask your server for tonight's selection

UPGRADE

Additional 15.0

ADD A LOBSTER TAIL AND 5 GRILLED SHRIMP



Non-Member price is \$65 per person.

Not a member?
Ask you server how to download The Club Card app

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.
* Non member price is \$65 per person. Alert Your Server To Any Food Allergies You May Have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. PZDinner.
RESTAURANT WEEK