

Culinaria's Restaurant Week Dinner Menu

1st Course

Baby Back Ribs

with house BBQ sauce and onions strings

or

Bacon Wrapped Jalapeño Poppers

with herb cream cheese and pineapple sweet & sour

2nd Course

Choice of

Chicken Fried Ribeye

Crisp pasilla breaded Ribeye steak topped with chorizo gravy
served over roasted garlic mashed potatoes
and balsamic Brussels sprouts

or

Surf and Turf

Wood grilled beef tenderloin filet and garlic-rosemary
buttered jumbo Gulf shrimp served over Oaxaca cheese risotto
chile relleno and roasted corn-black bean salsa

3rd Course

Chocolate Tres Leches

Optional Local Beer Pairing Available