



## Lunch \$25

### 1st Course -choose one of the following plates

#### Fall Spiced Butternut Squash Soup

With jalapeño creme fraiche and crispy leeks GF

OR

#### Smoked Chicken Empanadas

Olives, egg, peppers, onions, garlic, smoked chicken and chipotle aioli in fresh pastry

OR

#### Warm Marinated Olives

Mixed olives flambéed in brandy with fresh herbs and served with bread GF V

OR

#### Mexican Street Corn Salad

Charred corn, peppers, jalapeños, red onion, cilantro, chipotle aioli, queso duro GF V

OR

#### Serrano Spanish Croquettes

Traditionally made with béchamel and Serrano ham with mustard garlic aioli

### 2nd Course -choose one of the following

#### Italian Style Meatballs

With beef and pork in marinara with poblanos, onions and garlic

OR

#### Cast Iron Blacken Tilapia GF

On wilted Swiss chard, tomatoes and sherry vinaigrette

OR

#### Hot Dill Pickle Smoked Wings

House smoked wings tossed in hot dill pickle wings sauce and served with Matt & Steve's hot pickles GF

OR

#### Beef Sliders

Slow roasted beef, horseradish aioli, tendrils with au jus for dipping (3)

OR

#### Roasted Garlic And Tomato Flatbread V

Roasted garlic, tomatoes, pesto, caramelized onions

OR

#### Blackened Shrimp & Farro Mediterranean Salad



With farro, tomato, cucumber, mint, sliced almonds, crispy chickpeas, blackened shrimp in paprika vinegarette GF

### **Dessert**

#### **Sticky Toffee Pudding**

With chocolate and sweet cream

**OR**

#### **Mini Pumpkin Spiced Churros**

With caramel sauce

## **Dinner \$40**

### **1st Course- choose one of the following**

#### **Beet Caprese Salad**

Bocconcini, fresh beets, sliced tomato, basil, balsamic, olive oil V GF

**OR**

#### **Jumbo Lump Crab Cakes**

Two crab cakes with tendril salad and cilantro aioli

**OR**

#### **Dunkel Braised Chorizo**

Smoked chorizo braised in Dunkel wiesbiere, with fennel & peaches GF

**OR**

#### **Panko Crusted Shrimp**

With roasted peppers, tendrils, béchamel and shaved gran padano

**OR**

#### **Fall Spiced Butternut Squash Soup**

With crispy leeks, jalapeño creme fraiche GF V

**OR**

#### **Spanish Serrano Croquettes**

Traditionally made béchamel croquettes, Serrano ham, mustard aioli

**OR**

#### **Blackened Shrimp and Farro Mediterranean Salad**

Mediterranean farro with tomatoes, cucumber, sliced almonds, crispy chickpeas and mint topped with blackened shrimp GF



**2nd Course – choose one of the following**

**Garlic Mushroom Chicken Supreme**

Smoked chicken supreme topped with creamy mushroom garlic sauce, cauliflower potato mash and crispy leeks GF

**OR**

**Steak & Frites With Grilled Shrimp**

Chargrilled striploin with grilled shrimp, truffle frites, grilled vegetables GF

**OR**

**Large Mushroom Paella**

Saffron rice, forest mushrooms, onions, poblanos, artichokes, peppers, tomatoes GF V

**OR**

**Spanish Inspired Seafood Stew**

Mussels, shrimp, calamari, poblano peppers stewed in a rich tomato saffron sauce and topped with blackened tilapia GF

**OR**

**Traditional Paella**

Baked rice dish with smoked chorizo, jumbo shrimp, mussels, poblano peppers, onion, adobo and topped with house smoked chicken GF

**Dessert**

**Sticky Toffee Pudding**

Served with shaved chocolate and sweet cream

**OR**

**Pumpkin Spiced Mini Churros**

With caramel sauce