

Sizzle SWFL Restaurant Week – May 30th – June 12th 2019

Three-Course Dinner \$26 Per Person

(Does not include tax and gratuity)

CHOICE OF APPETIZER

BEER CHEESE SOUP

Stella Artois, Tillamook Cheddar, Served with a Pretzel Roll

BRUTUS SALAD

Romaine, Shaved Pecorino, Ciabatta Crostini, Creamy Caesar, Calabria Chili, Cracked Black Pepper

DEVILED EGGS

Crispy Shallots, Fried Capers, Smoked Paprika Aioli

CHILI-LIME PORK TACOS

Pork Shoulder, Tomato & Mango Salsa, Avocado Coulis, Cabbage, Queso Fresco

ANCHO CHILI HUMMUS

Black Bean and Corn Salsa, Served with Arepa Points

CHOICE OF ENTREE

4 CHEESE RAVIOLI

Whole Milk Ricotta, Mozzarella, Pecorino Romano, Asiago, Marinara Sauce

WILD MUSHROOM RAVIOLI

Shitake, Trumpet, Oyster, Enoki, Whole Milk Ricotta, Thyme, Madeira Cream Sauce

PULLED PORK FLATBREAD

House BBQ Sauce, Pickled Red Onion, Tillamook Cheddar, Cilantro

BUFFALO CHICKEN FLATBREAD

House Made Buffalo Queso, Shredded Chicken, Mozzarella, Danish Bleu Cheese, Yellow Onion

HERBIVORE FLATBREAD

Romesco Sauce, Butternut Squash, Wild Mushrooms, Caramelized Onion, Roasted Peppers, Sheep's Milk Feta

CHICKEN PAILLARD

Breaded Bell & Evans All-Natural Chicken, Butternut Puree, Marinated Baby Arugula with Tomato

SALMON RAGU

Wild Caught Norwegian Salmon, Bed of Fingerling Potatoes, Wild Mushrooms, Castlevatrano Olives, Broccolini, Garlic, and Cream

CHOICE OF DESSERT

GRANDMA'S CHOCOLATE CREAM PIE

Cinnamon Graham Cracker Crust, Chocolate Cream, Ganache, Raspberries

ESPRESSO FLAN

Fresh Ground Espresso, Chocolate Ganache, Espresso Bean Garnish

ALL WAREHOUSE SIGNATURE COCKTAILS AND MARTINIS ARE \$2 OFF FOR RESTAURANT WEEK PARTICIPANTS





