



STEAKSMANSHIP

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# 2018 RESTAURANT WEEK LUNCH MENU

— \$22 PER PERSON | WINE PAIRING \$20 PER PERSON | BEER PAIRING \$15 PER PERSON —

*please select one item from each section below:*

## FIRST COURSE

### SLAGEL FARM'S SMOKED CHICKEN GUMBO

🍷 The Whole Shebang By Bedrock, Zinfandel Blend, California | 🍺 Tyranena, Blackhawk Porter

### CAESAR SALAD

🍷 Cecilia, Ansonica, Elba | 🍺 Solemn Oath, Lu

### MIXED GREEN SALAD

🍷 Hugo, Gruner, Austria | 🍺 Allagash, White

## ENTREES

### FRIED CHICKEN BURTON'S MAPLE HOT SAUCE

🍷 Hugo, Sparkling Rose, Zweigelt, Austria | 🍺 Brickstone, Hop Screamer

### GINGER GLAZED SCALLOPS WITH DUCK CONFIT FRIED RICE

🍷 Emile Beyer, Gewurztraminer, Alsace | 🍺 Maplewood, Son of Juice

### WAGYU BIG MIKE BURGER

🍷 Domaine Ranvier, GSM, Louberon | 🍺 Two Brothers, Domaine Dupage

### SLICED HANGAR STEAK BROWN BUTTER POTATO PURÉE, PICKLED GARLIC & CABERNET SAUCE

🍷 Quercetto di Castellina 'Cinque,' Sangiovese, Tuscany | 🍺 Goose Island, Matilda

### SUBSTITUTIONS

**MJ'S PRIME DELMONICO +\$22**

**SNAKE RIVER FARMS AMERICAN WAYGU RIBEYE +\$39**

## DESSERT

### CHOCOLATE MOUSSE SEA SALT, CARAMEL & PECAN CRISP

🍷 Casalone 'Mariposa,' Brachetto, Piedmont | 🍺 Stone Brewing, Xocoveza

### SORBET WITH SHORTBREAD CITRUS & MANDARIN NAPOLEAN LIQUOR

🍷 Los Molles, Late Harvest Muscat, Chile | 🍺 Stone Brewing, Xocoveza