



LAS VEGAS
Restaurant Week
— three square™ —

LUNCH

\$30 PER PERSON

FIRST COURSE *choice of*

Deviled Eggs ^{GF}

Dill, Chives, Smoked Trout Roe - *two served* -

Fried Green Tomato BLT

House-Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam,
Frisée, Lemon Vinaigrette - *one served* -

Caesar Salad

Gem Lettuce, Crispy Bacon, Garlic Croutons, Aged Parmesan

SECOND COURSE *choice of*

Yardbird Chicken Tenders

Three House-Brined Tenders, Honey Hot Sauce, BBQ,
Housemade Buttermilk Ranch

BBQ Short Rib Sandwich

Ciabatta, BBQ Aioli, House Fries

Blackened Salmon

Smokey and Spicy Black-Eyed Peas, Watercress

DESSERT *choice of*

Deep Fried Oreo Sundae

Vanilla Ice Cream, Waffle Cup

Key Lime Bar ^{GF}

Key Lime Custard, Baked Marzipan, Passionfruit Coulis

SIDES

Mac & Cheese 15

Five Artisanal Cheese Sauce, Crispy Herb Crust

Crispy Brussels 15

Spiced Honey

GF - GLUTEN-FREE



LAS VEGAS
Restaurant Week
— three square™ —

DINNER

\$60 PER PERSON

FIRST COURSE *choice of*

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe - *two served* -

Fried Green Tomato BLT

House-Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam,
Frisée, Lemon Vinaigrette - *one served* -

Caesar Salad

Gem Lettuce, Crispy Bacon, Garlic Croutons, Aged Parmesan

SECOND COURSE *choice of*

Chicken & Waffles

Honey Hot Sauce, Chilled Spiced Watermelon,
Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup
- *available gluten-free* -

Bourbon Glazed Short Rib* GF

Sweet Potato Puree, Herb Salad

Blackened Salmon

Smokey and Spicy Black-Eyed Peas, Watercress

DESSERT *choice of*

Deep Fried Oreo Sundae

Vanilla Ice Cream, Waffle Cup

Key Lime Bar GF

Key Lime Custard, Baked Marzipan, Passionfruit Coulis

SIDES

Mac & Cheese 15

Five Artisanal Cheese Sauce, Crispy Herb Crust

Crispy Brussels 15

Spiced Honey

GF - GLUTEN-FREE