# Waterside Place Restaurant Week





### 1st Course Choose 1

Fried Cauliflower - beer battered cauliflower bites, scallions, sesame seeds, sweet chili soy sauce

Caesar Salad - romaine, parmesan cheese, croutons, caesar dressing

**Blonde Ale Fritters** - stuffed with bacon and cheddar cheese, served with house remoulade

## 2nd Course Choose 1, serves 1

**Bolognese** – classic Tuscan meat sauce simmered for 4 hours, cavatappi pasta, sweet butter, parmesan

**Cajun Pasta with Chicken** - creamy Cajun-style pasta with sauteed mushrooms, snow peas, bell peppers, parmesan, blackened chicken breast

**Salmon** - pan seared salmon, sweet Thai chili glaze, smoked gouda polenta, roated baby carrots

## 3rd Course Choose 1, serves 2

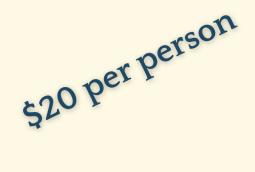
**Brownie Skillet** - dark chocolate brownie, vanilla ice cream, espresso chocolate glaze, Amarena cherry

Chef's Weekly Dessert Special - ask your server for today's special

#### Crowler Special - \$3 off Crowler Fills

with participation in restaurant week

# Waterside Place Restaurant Week Brunch Edition





#### 1st Course Choose 1, serves 2

Fried Cauliflower - beer battered cauliflower bites, scallions, sesame seeds, sweet chili soy sauce

**Fried Brussels**- flash-fried Brussels with beer gastrique and crispy onion straws

Waffle Fritters - sugar pearl Belgian waffle pieces, tossed in cinnamon sugar, served with a dulce de leche dipping sauce

### 2nd Course Choose 1 per guest

Breakfast Sammie - scrambled eggs, bacon, cheddar, and garlic aioli on a ciabatta bun, served with breakfast potatoes

**Breakfast Burrito** - bacon, ham, cheddar, scrambled eggs, peppers, onions, chipotle ranch, wrapped in a warm tortilla, served with breakfast potatoes

**Brunch Burger** - certified Angus beef patty, sunny-side-up egg, applewood smoked bacon, garlic aioli, cheddar cheese, on a brioche bun, served with breakfast potatoes

## \$6 Bloody Mary + \$4 Mimosas

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