

# **Moonshine At Midnight**

#### First Course

### Fried Niman Ranch Pork Cheek Ravioli

Hickory Smoked Pork Cheek, stuffed in House Made Ravioli Served with a Ham Hock Jus

\$10

## **Stuffed Napa Cabbage Rolls**

Shredded Cabbage, Carrots, Radishes, Fried Rice. Served a Thai Chili Dipping Sauce

\$9

### **Second Course**

## **Smoke Ring Surf N' Turf**

Petite Filet of Ribeye, Smoked Cold Water Lobster Tail, Steamed Tri Color Carrots & Rustic Mashed Potatoes. Topped with Smoked Bleu Cheese Compound Butter

\$20

# All Natural Veal Lasagna

Smoked Tomato Marinara & Micro Basil

\$16

## **Third Course**

## **Blood Orange Cheesecake**

Graham Cracker Crust, Smoked Strawberries & Fresh Mint

\$6

#### **Ice Cream Sandwich**

Double Chocolate Chip Cookies and Mint Chocolate Chip Ice Cream \$5

Pre Fixe Menu 3 Courses ( 1 choice per Course)

**Ask About our Moonshine Cocktail Specials!** 

\$30



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