

2020 Restaurant Week

West Des Moines April 24th through May 3rd \$35 Dinner, Lunch \$16

First Course

- Cup of Chicken Tortilla Soup or Soup of the Day
- BLT, Mixed Greens or Caesar Salad
- Crab Cake with Tortilla Slaw and Mango Chutney

Main Course

Slow Roasted Prime Rib- Encrusted with fresh herbs and black pepper, hand-carved and served with homemade au jus and creamy horseradish sauce. Served with choice of loaded baked potato or Parmesan mashed potatoes. Suggested Wine Pairing: **Firebirds Private Label Red**

Shrimp and Grits- creamy cheddar grits topped with shrimp and andouille sausage in a Cajun brown gravy sauce. Suggested Wine Pairing: **Chateau Ste. Michelle Riesling**

Mescal Glazed Salmon and Shrimp- Pan seared shrimp in a mescal lime glaze served over wood grilled salmon with Mexican street corn and black beans and rice. Suggested Wine Pairing: **Acrobat Pinot Noir**

Parmesan Crusted Chicken topped with lemon tomato butter sauce. Served with choice of side. Suggested Wine Pairing: **Firebirds Chardonnay**

Desserts

- Crème Brulee Cheesecake Squares
- Warm Chocolate Brownie with vanilla bean ice cream, dark chocolate sauce and salted caramel sauce
- Chocolate cheesecake with raspberry sauce and fresh berries

Lunch

First Course

- Cup of Chicken Tortilla Soup or Homemade soup of the day
- BLT, Mixed Greens or Caesar Salad

Main Course

- **Chile Rubbed Chicken Bowl**- Cilantro rice, black beans, fresh pico, avocados, pickled red onions and lime crema. Suggested Wine Pairing: **Firebirds Chardonnay**
- **Grilled Salmon Bowl**- ancient grains, black beans, grilled vegetables and lime crema: Suggested Wine Pairing: **Acrobat Pinot Noir**
- **Grilled Steak Tacos** with charred corn salsa and creamy avocado sauce. Served with sweet potato fries. Suggested Wine Pairing: **Firebirds Red**
- **Shrimp and Grits**- Creamy cheddar grits topped with shrimp and andouille sausage in a Cajun brown gravy sauce **Chateau Ste. Michelle Riesling**