



Troy Restaurant Week

FEATURING

A Small Batch Specialty Brew

“The Ara”

A Tequila oak aged Lager infused with hints of agave for a sweet finish.

\$2.50/Pint

\$21.95 for Three Courses with the Choice of:

First Course

Wedge - Iceberg lettuce wedge, grape tomatoes, red onion, bacon, bleu cheese crumbles & dressing.

House - Arcadian blend greens, red onions, grape tomatoes, cucumbers, bleu cheese, candied pecans, house made citrus vinaigrette.

Northern Cheddar & Ale - Creamy cheddar cheese soup topped with caraway croutons.

Entree

Shrimp Club Sandwich - Blackened Ukulele IPA Brined shrimp between toasted multi-grain bread smeared with guacamole, and layered with crisp bacon, fresh tomato & shredded lettuce.

Tropical Chicken Salad - Seared Chicken breast brined in Ukulele IPA, served over romaine lettuce, Arcadia mix, cucumbers, red onions, cherry tomatoes, mangos, blueberries & grilled pineapple. Tossed in Ukulele IPA Bre House Dressing & topped with chopped pecans.

Shrimp Ceviche - Tender shrimp pieces marinated in lime juice and mango puree with Roma tomato, cucumber, diced mango, red onion, jalapeno and cilantro. Finished with a splash of Ukulele IPA and sliced avocado. Served with fresh corn tortilla chips.

Dessert

Deep Dish Brownie ala mode

Berry Cheesecake
