

21 Restaurant Week

FLYOVER BREWING COMPANY

3 COURSES INCLUDED IN PRICE

Starter

CHOICE OF ONE:

ROASTED ARTICHOKE BRUSCHETTA

RX MILK STOUT FRENCH ONION SOUP

Main

WOODFIRE QUAIL 21.00

WOODFIRE ROASTED QUAIL OVER A SALAD OF KALE, ARUGULA, WATERMELON RADISH, SALTED BLOOD ORANGE SEGMENTS AND CORNBREAD CROUTONS WITH A LEMON ROSEMARY VINAIGRETTE

CAST IRON SEARED WALLEYE 31.00

SEARED WALLEYE FILET ATOP BROWN BUTTER FARRO, GARLIC CONFIT TOMATOES, ASPARAGUS, SHALLOTS AND A TARRAGON BEURRE ROUGE

SOUS VIDE DUCK BREAST 41.00

SOUS VIDE DUCK BREAST ALONGSIDE BACON BRUSSELS SPROUTS AND CREAMED POLENTA, FINISHED WITH A POMEGRANATE GASTRIQUE

Dessert

RX MILK STOUT TIRAMISU

RX MILK STOUT SOAKED LADY FINGERS
LAYERED WITH A SWEET CREAM

Restaurant Week 21 sponsored by:

