

# RESTORATION DINNER

## SHAREABLES

### Tempura Shrimp

Fried Tempura Shrimp, Your Choice of Sweet Thai Chili or Balsamic Reduction, Topped with Green Onions  
\$17

### White Wine Garlic Mussels

1 lb Mussels, Garlic White Wine Butter Sauce, Shallots, Blistered Cherry Tomatoes, Green Onions, Served with a Toasted French Baguette  
\$18

### Spicy Ahi Tuna

**Mozzarella Canapes**  
Ahi Tuna Served with Sliced Cucumber, Mozzarella Cheese, Sriracha and Green Onion Curls  
\$17

### Restoration Wings

Eight Classic Fried Wings Tossed in Your Choice of Sauce: Bourbon BBQ, Buffalo, Sweet Thai Chili, Garlic Parmesan or Naked, Tossed in Cajun Spices; Served with Carrots, Celery and Ranch Dressing  
\$15

### Peach Ricotta Bruschetta

Lemon Whipped Ricotta, Peaches, Fire Roasted Tomatoes and Basil, Topped with a Balsamic Reduction and Chives, Served on a Toasted French Baguette  
(V) \$13

### Tabasco Pepper Jelly

**Mac 'n Cheese Lollipops**  
Fried Queso Mac 'n Cheese Balls Served with Tabasco Pepper Jelly, House Queso, Topped with Cotija Cheese and Green Onions  
(V) \$14

## NACHOS

### Old Trail Street Corn Nachos

Fried Tortilla Chips, House Queso, Charred Corn, Pickled Onions, Chipotle Aioli, Cotija Cheese and Spanish Paprika, Topped with Chili Lime Crema and Chives  
(V) \$15

### Pulled Pork Nachos

Fried Tortilla Chips Topped with House Queso, Braised Pork, Bourbon BBQ Sauce, Green Onions, Pickled Jalapeños, Garnished with Fried Leeks  
\$17

### Spicy Adobo Chicken Nachos

Fried Tortilla Chips Dusted In Cajun Spice, Topped with House Queso, Adobo Chicken, Pickled Jalapeños, Pico de Gallo, Blistered Cherry Tomatoes, Topped with Green Onions and Sriracha  
\$17

## GREENS

*Add to any Salad: Grilled Chicken \$6, Shrimp \$9, Salmon \$12, 4 oz Steak \$11*

### Restoration Caesar Salad

Chopped Romaine, Shaved Parmesan, Bacon, Red Onions, Cherry Tomatoes, and Brioche Croutons, Topped with Cracked Black Pepper and Caesar Dressing  
\$12

### Blackened Shrimp Wedge Salad

Romaine Wedge, Bacon, Blackened Cajun Shrimp, Blistered Cherry Tomatoes, Pickled Shallots and Cotija Cheese, Topped with Balsamic Reduction, Fried Leeks and Chives  
\$19

### Peach Caprese Salad

Mozzarella Cheese, Sliced Tomatoes, Sliced Peaches, Basil, Pickled Onions and Balsamic Reduction, Served over Arugula  
(GF) (V) \$14

### Ahi Tuna Salad

Ahi Tuna, Arugula, Olive Blend, Roasted Red Peppers, Seasonal Vegetable Blend and Cherry Tomatoes, Served with Balsamic Vinaigrette  
(GF) (DF) \$24

# RESTORATION DINNER

## ENTRÉES

*All Handhelds include Sidewinder French Fries and a Pickle Spear*

### Surf & Turf Tenderloin Duo

4oz Tenderloin Topped with Crab and Bearnaise Sauce, 4oz Tenderloin Topped with Butter Poached Lobster, Shallot and Garlic Haricot Vert, Served with Smashed Potatoes  
(GF) \$36

### Chicken Piccata

Grilled Chicken, Piccata Caper Sauce, Seasonal Vegetable Blend, Fire Roasted Tomatoes, Served over Fettuccine Pasta  
\$21

### Shrimp Scampi

Shrimp, Garlic White Wine Butter Sauce, Blistered Cherry Tomatoes, Green Onions, Shallots, Fettuccine Pasta, Served with Toasted French Baguette  
\$24

### Summer Veggies & Orzo Bowl

Garlic Butter Cream Sauce, Seasonal Vegetable Blend, Green Onions, Shaved Parmesan, Served over Butter Orzo, Topped with Chives  
(V) \$16

### Mac 'n Cheese & Potato Bowl

Smashed Potatoes, Queso Mac 'n Cheese, Chives, Topped with Fried Leeks and Cotija Cheese  
*Add Fried Chicken \$7*  
(V) \$14

### Honey Glazed Salmon Orzo Bowl

Salmon Sautéed in White Wine and Tossed in Tabasco Honey Butter, Buttered Orzo, Shallot and Garlic Haricot Vert, Fire Roasted Tomatoes, Topped with Green Onion Curls  
\$26

### Fajita Steak Frites

Sidewinder French Fries, Sliced Tenderloin Steak, Roasted Red Peppers, Caramelized Onions, Topped with Green Onions and Chipotle Aioli  
(GF) \$24

## HANDHELDS

*All Handhelds include Sidewinder French Fries and a Pickle Spear*

### Restoration Open Faced Pork Sandwich

Braised Pork, Red Cabbage Slaw, Granny Smith Apples and Bourbon BBQ Sauce, Topped with Fried Leeks, Chives, Served on Toasted Garlic Bread  
\$16

### Lobster Roll

Butter Poached Lobster, Garlic Aioli and Chives, Served on a Brioche Bun  
\$26

### Restoration Smash Burger

Two Burgers, Arugula, House Burger Sauce, Tomatoes, Pickled Onions, Served on a Potato Roll  
*Add Cheese \$1.5, Add Bacon \$2*  
\$16

## RESTORATION FAVORITES

### Chicken Tenders

Four Hand Breaded Chicken Tenders, Served With Your Choice of One Dipping Sauce and French Fries  
\$14

### Fish & Chips

Beer Battered Cod, Red Cabbage Slaw, Chipotle Aioli, House Tartar Sauce, Served with French Fries  
\$20

### Crab Cake Sandwich

Crab Cake, Chipotle Aioli, Arugula, Pico De Gallo, Served on a Potato Roll  
\$17

All menu items subject to availability | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF = Gluten-Free | DF = Dairy-Free | V = Vegetarian