



Where the Elite Meat for Santa Cruz Restaurant Week

October 11 – 18, 2017

3-Course Prix Fixe Menu: \$25

APPETIZERS

French Onion Soup

Gratinéed with gruyere cheese on a toasted crouton.

Baby Lettuce Salad

Organic baby lettuces, warm goat cheese, toasted pecans, dried cranberries, and pomegranate vinaigrette.

Calamari Fries

Panko crusted calamari strips, fried and served with a chipotle-roasted garlic dipping sauce.

ENTREES

Fresh Salmon

Filet of fresh British Columbian salmon, broiled and served on a bed of steamed organic baby spinach with lemon-sriracha beurre blanc.

St. Louis Ribs

Tender center cut pork ribs, slowly hickory smoked, grilled and basted with our own tangy bbq sauce.

Margarita Steak

A tender Bistro steak marinated with tequila, lime and spices. Grilled, sliced and served with chimichurri sauce.

DESSERTS

Brownie Sundae

House made brownie warmed with vanilla bean ice cream and hot fudge.

White Chocolate Cheesecake

House made New York cheesecake with raspberry sauce.

Crème Brulée

House made with Bourbon vanilla beans.

Tax, gratuity and beverages not included.

Dinner 5:30 pm

RESERVATIONS

831 **426.7770**

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thehindquarter.com

