

DineLA Prix Fixe Lunch Menu \$20



Daily 11:30am - 5:00pm | Tax and gratuity not included

FIRST COURSE

choice of:

Clam Chowder

smoked bacon – chive

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Lump Crab Cake (\$5 supplement)

spicy remoulade – pickled slaw – charred lemon

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Oak-Grilled Artichoke (half an artichoke)

roasted garlic aioli

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Caesar Salad

romaine – garlic croutons – shaved parmesan

SECOND COURSE

choice of:

Memphis Style Oak-Grilled BBQ Pork Ribs (half rack)

choice of mac n cheese or coleslaw

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Blackened Fish Tacos

white corn tortillas – sweet chili aioli slaw – pico de gallo

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Roasted Mushroom, Kale and Pine Nut Pasta

parmesan cream – baby kale – truffle oil – parmesan

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Grilled Salmon

herb butter – garlic mashed potatoes – Szechuan green beans

THIRD COURSE

\$5 supplement for dessert – choice of:

Key Lime Pie

Graham cracker crust – whipped cream

Caramel Sticky Toffee Pudding

warm toffee-cake - caramel sauce - whipped cream - vanilla ice cream

WINE PAIRING

\$20 supplement / 3 ounce pours

Sauvignon Blanc Comstock - 2014 - Dry Creek Valley
B Wise Wisdom Red Blend - 2013 - Sonoma County
Milbrandt Vineyards Reisling - 2015 - Columbia Valley



ROCK'N FISH
SEAFOOD, STEAKS & TAP HOUSE