

TASTE OF UTC RESTAURANT WEEK

OCTOBER 1-15, 2021

DINNER MENU RUSTY BUCKET SARASOTA | DINE IN ONLY | \$32 PER PERSON

Tax and gratuity not included

BEVERAGE

CHOOSE 1

16 OUNCE DRAFT BEER DRAFT MARGARITA 6 OUNCE BV COASTAL ESTATES CABERNET 6 OUNCE BV COASTAL ESTATES CHARDONNAY

FIRST COURSE

CHOOSE 1

GREEK SALAD

mixed greens, cured vegetables, pickled onion, marinated tomato, kalamata olive, pepperoncini, chickpea, feta, greek vinaigrette

DOUBLE NICKEL SALAD

bacon, tomato, onion, blue cheese crumbles, house dressing

SIMPLE SALAD carrot, cucumber, tomato, sharp cheddar, crouton, choice of dressing

BRUSSELS SPROUTS

parmesan, lemon aioli

PIEROGI cheese & potato dumpling, polish kraut, garlic cream, bacon butter

SECOND COURSE

CHOOSE 1

BAKED RIGATONI crushed meatballs, tomato ragout, whipped ricotta, mozzarella, basil

CHICKEN PARM panko-crusted, tomato ragout, alfredo noodles

BAJA TACOS

blackened mahi, pico de gallo, cabbage, avocado lime crema, Mexican street corn salad

SOY GLAZED SALMON

sticky rice, stir-fried beans

EL CUBANO

tavern ham, braised pork, swiss, house mustard, pickles

THIRD COURSE

CHOOSE 1

OREO SNOWBALL

cookies & cream ice cream, crushed Oreo, whipped cream, chocolate, caramel, maraschino cherry

STICKY BUN BREAD Pudding

baked croissants and vanilla custard, caramel, pecans, Edy's vanilla bean ice cream

NEW YORK CHEESECAKE

macerated strawberry, whipped cream and bonus, it's gluten-free friendly!

CAST IRON BROWNIE

vanilla bean ice cream, caramel, powdered sugar

DESSERT FEATURE

check with your server to see what our chefs got cooking in their easy bake oven



