

Appetizer



HURRY UP!

4 minutes

Pub Nachos



20 Pretzels



Deep Fryer 1-2 minutes



Metal pan / Wax paper

Top

4 oz. Beer Cheese

2 oz. Pickled Jalapenos

>2 oz. Bacon Crumble

>2 oz. Green Onion



Appetizer



HURRY UP!

4 minutes

Bourbon Street

Brussel Sprouts



20-25 Brussels

6-8 pc. Red Peppers

Depending on size



Deep Fryer 1-2 minutes



Round Appetizer Plate

Lightly Toss = House Bourbon Sauce

Top

2 oz. Feta Crumble

>2 oz. Bacon Crumble



Tip: Should be lightly tossed & not saturated. Stack like a Volcano in center of plate. Should have <math><1/2\text{''}</math> of plate exposed all the way around.



Appetizer



HURRY UP!

7 minutes

Cajun Crab Dip



8 oz. Dip

15 Pitas = Old Bay



Deep Fryer 1-2 minutes (pita)



Microwave 3-4 minutes (dip)



Round Tin / Wax paper

Toss Pitas in Old Bay



Garnish Dip

Chopped Cilantro or Dill Sprig



Tip: Bubbling over & light Browning around edges is encouraged. Gives the look of being broiled.

Appetizer



HURRY UP!

7 minutes

Pulled Pork Fries



15oz. Boardwalk Fries



Deep Fryer = 3-4 minutes



Melt Cheese = 2 Minutes



Round Tin / Wax paper

Place 1/2 Fries in bin & top with

2 oz. Mozzarella

Place Remainder fries on top

Top

6 oz. Pulled Pork (spread out)

2 oz. Mozzarella

Melt Cheese under Heat Lamp (2 minutes)

Drizzle = Sweet BBQ Sauce



Tip: Careful not to over portion this. When over portioned the dish looks like a "trough" of food rather than a pleasant appetizer.

Appetizer



HURRY UP!

5 minutes

Mexi-Cali Nachos



35-40 Chips

Toss in Tajin



Deep Fryer = 2-3 minutes



Large Tin w/wax paper

Top

4-6 oz. Queso Cheese

4 oz. Pico

4 oz. BBC

2 oz. Black Olives

2 oz. Fresh Jalapeño

Sprinkle Green Onions

2 Scoops Sour Cream (in ram)



Tip: Toss chips in Tajin as soon as they are lift from the fryer. The tajin needs to adhere to the grease on the chips to stick. Pre-make Chips. Shelf life 5 days.

Appetizer



HURRY UP!

5 minutes

Greek Nachos



20 Pita Chips

Toss in Greek Freak



Deep Fryer = 1-2 minutes



Large Square Plate

Top

2 oz. Pico

2 oz. Diced Cucumber

2 oz. Black Olive

2 oz. Feta Crumble

2 Scoops (off centered) Tzatziki

Drizzle Balsamic Glaze

Sprinkle Fresh Dill

Appetizer

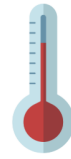


HURRY UP!

5 minutes

Gluten Free

Ahi Tuna



Rare = 65-70



1 Tuna Steak

Rubbed = House Tuna Season (1 cup Montreal Steak Seasoning + 1 cup Montreal Chicken Seasoning)



Sear = 2 minutes (ea side)



Small Round Plate

Garnish

**Thin Bridge of Cabbage (6 ozv.)
Corner = Shaved Carrots, Grilled
Lemon Half, Flower, 4
Cucumber wheels**

**Serve with = 2 oz. Ram Cusabi
Serve With Chop Sticks**



Tip: Careful not to over garnish. This is a light appetizer focused on the tuna. Over Garnishing turn a fresh dish into a salad and the tuna becomes lost.

Appetizer



HURRY UP!

5 minutes

Bangin Shrimp



18-20 Shrimp



Fryer = 1.5 - max 2 minutes



Burger Bowl

**Toss = lightly in Bangin Sauce
Garnish**

On 8 ozv. Bed of cabbage

Center = (& tall) Tossed Shrimp in Bowl

Top Green Onion

Garnish w/ flower

Serve with Chop Sticks

Tip: Shrimp should be lightly coated not saturated. Saturated shrimp will quickly become soggy.

Appetizer



HURRY UP!

5 minutes

Blackstone Cheese Curds



15-18 Curds

Tip: Careful not to over portion this. When over portioned the dish looks like



*Deep Fryer = 3-4 minutes (curds)
Microwave = 1-2 minutes (Marinara)*



Red Basket / Wax paper

Top

>2 oz. Shaved Parmesan

Serve with = 4 oz. Warmed Marinara

Appetizer



HURRY UP!

4 minutes

Cheesey Curds



15-18 Curds

Tip: Careful not to over portion this. When over portioned the dish looks like



Deep Fryer = 3-4 minutes (curds)



Red Basket / Wax paper

Toss = Garlic Parm

**Top = >2 oz. Shaved Parm
Green Onion**

Appetizer



HURRY UP!

4 minutes

Pickle Chips



25 Pickle Slices

Coat in dry pickle batter / Shaking excess before dropping



Deep Fryer = 3-4 minutes



Red Basket / Wax paper



Serve with 2 oz. Ranch

Tip: Shake excess batter from pickles before dropping into fryer. Excess batter will degrade the oil faster.

Appetizer



HURRY UP!

4 minutes

Mushroom Crouquettes



8 Crouquettes



Deep Fryer = max 3 minutes



Red Basket / Wax paper



Serve with 2 oz. Ranch

Tip: If left down too long, cheese will cook out of the shell leaving a hollow shell.

Appetizer



HURRY UP!

5 minutes

Queso Fritas



12 oz. Crinkle Cut Fries

Use red basket to portion



Deep Fryer = 3-4 minutes



Red Basket / Wax paper



**Top = 4 oz. Queso / 2 oz.
Bacon Crumble / Green Onion**

Appetizer



HURRY UP!

5 minutes

Punxsutawney Tots



12 oz. Tater Tots

Use red basket to portion



Deep Fryer = 3-4 Minutes



Red Basket / Wax paper



**Top = 4 oz. Beer Cheese / Drizzle
Ranch / Bacon Crumble / Fresh
Jalapeño / Green Onion**

Appetizer



HURRY UP!

5 minutes

Queso Fritas



12 oz. Boardwalk Fries

Use red basket to portion



Deep Fryer = 3-4 minutes



Red Basket / Wax paper

**Top = 4 oz. Brown Gravy / 2 oz.
feta / Green Onion**
