

The OLDE BAR

CENTER CITY RESTAURANT WEEK
JANUARY 21 TO FEBRUARY 3, 2024

FEATURED COCKTAILS

\$16 EACH

MAPLE HERITAGE OLD FASHIONED

Maker's Mark 46, Pure Maple Syrup,
Angostura Bitters, Orange Peel

PINEAPPLE & JALAPEÑO MARGARITA

Tres Generaciones Tequila, Pineapple, Sliced
Jalapeño, Agave, Lime, Chili Salt

DINNER: \$45 PER PERSON plus tax, gratuity & beverages
MUST BE ORDERED BY THE FULL TABLE

FIRST COURSE

CHOOSE ONE

FOUR EAST COAST OYSTERS

Mignonette, Cocktail Sauce, Fresh Horseradish

SHRIMP COCKTAIL

Cocktail Sauce, Lemon

BUFFALO CAULIFLOWER

Buttermilk Ranch, Gin Pickled Celery

SHRIMP FRIES

Cajun Shrimp, Lobster Butter, Stout & Cheddar Fondue

LITTLE GEM CAESAR

Green Gem Lettuce, White Anchovy Caesar,
Polenta Croutons, Shaved Parmesan

SECOND COURSE

CHOOSE ONE

LOBSTER RISOTTO

Grilled Half-Lobster, Arborio Rice,
Pecorino, Lobster Demi

CRAB CAKE

Lump Crab, Meyer Lemon Aioli,
Watercress & Apple Salad

"THE" BURGER

Caramelized Onions, Emmentaler,
Smoked Bacon, Seasoned Garlic Fries

SQUASH CAMPANELLE

Brown Butter, Roast Mushrooms,
Sage, Whipped Ricotta

THIRD COURSE

CHOOSE ONE

PEACH MELBA

Peach Compote, Sweet Vanilla Scone,
Raspberry, Almond Ice Cream

SEASONAL SORBET

CHOCOLATE PEANUT BUTTER TART

Salted Caramel, Peanut Butter
Powder, Jivara Ice Cream

*Consumers are advised that eating raw or undercooked food may increase risk of foodborne illness.