

CHARBONOS

DEVOUR MENU

\$25 per person

first course option + second course option + dessert option

FIRST COURSE

House Salad *gf & vg*

mixed greens, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed

Chicken Velvet Soup

SECOND COURSE

Pork Chop*

housemade barbecue, garlic green beans, mashed potatoes

Risotto *gf & vg*

farm egg, roasted garlic, asparagus, parmesan, mushroom, lemon-pistachio gremolata

Horseradish Salmon*

creamy Brussels sprouts, marinated mushroom, roasted red pepper

6 oz. Filet Mignon* *gf*

(add \$7)

herb butter, baked potato, grilled asparagus

DESSERT

White Chocolate-Peach Bread Pudding

vanilla ice cream, whipped cream, spiced pecans, whiskey sauce

Turtle Cheesecake

vg – vegetarian | gf – gluten-free

**consuming raw or undercooked food may result in foodborne illness*