



dining week menu

FEBRUARY 15-26, 2012

*\$25 includes one Empire beer or glass of wine
tax & gratuity not included*

(choose one item from each course)

appetizer:

- lobster egg roll** w/ indonesian dipping sauce
- sweet fire** andouille sausage roasted w/ brown sugar & molasses, served w/ mojo mustard
- roasted red pepper hummus** w/ herbed flatbread
- catfish tidbits** blue corn crusted, served w/ creole remoulade
- fried calamari** tossed w/ pickled banana peppers, served w/ chipotle mayo

soup/salad:

- mixed greens** w/ grape tomato, cucumber & carrot, served w/ choice of dressing
- ceasar salad** w/ pecorino-romano & red chile croutons
- lobster bisque** w/ blue corn croutons
- big easy gumbo** w/ chicken, shrimp & andouille sausage, served over white rice
- chef's soup of the day**

entree:

- big mamou platter** jambalaya, big easy gumbo, crawfish nola & blue corn bread
- tumbleweed burger** bbq basted angus w/ smoked gouda, tumbleweed onion & chipotle mayo, served w/ choice of side
- morrocan salmon** 7-spice rubbed & lemon steamed atlantic salmon served w/ white rice & cucumber salad
- chimichanga** pulled chipotle chicken, roasted corn, bell pepper & cheddar-jack in a fried tortilla w/ enchilada sauce, red beans, rice & our moca-heti
- tofu tacos** corn tortillas w/ pan seared tofu, salsa verde, java vegetables & cheddar-jack
- fajitas** (chicken, steak, tofu/mushroom) on a sizzling skillet w/ grilled onions, bell peppers & cheddar jack cheese served w/ soft flour tortillas & our moca heti

*** a dessert can be substituted for any course**

empire brewing company

120 Walton Street · Armory Square · Syracuse, New York 13202 · 315.475.BEER · www.empirebrew.com