

\$39 THREE COURSE MENU

APPETIZER SELECTION

SMOKED CHICKEN TORTILLA SOUP

Charred peppers,
tomatoes, avocado,
tequila lime crema, crispy
tortilla & cilantro

CALIFORNIA CAESAR

Hearts of romaine,
avocado mousse,
"AMPP" stuffed
croutons, Parmesan

RODEO SHRIMP DRAGON ROLL

Crispy shrimp
tempura, crab salad,
spicy tuna, avocado,
garlic mayo

GUY'S SIGNATURE BUFFALO WINGS 7

Lollipop buffalo wings, Guy's signature hot sauce, Blue-sabi

SEASONAL SANGRIA 10

White cinnamon apple/Red orange rosemary

ENTREE SELECTION

SLOW ROASTED PRIME RIB

10oz English cut, natural jus,
horseradish cream
(add \$10 – to make it 16oz)

WOOD GRILLED HALF CHICKEN

Guy's signature bourbon brown sugar
bbq sauce, "Rigged Up" mashed
potatoes

BLACKENED SALMON

Wood grilled squash,
roasted garlic butter

WOOD GRILLED FILET MIGNON 16

Served with "RIGGED UP" mashed potatoes

(Pinot Noir, La Crema Winery, 2014, Sonoma 15/gls)

CARAMELIZED ONIONS 8

Chives, smoked bacon

CREAMED SPINACH WITH BACON 7

MAC DADDY BACON MAC 'N CHEESE 11

LOBSTER MAC N CHEESE 18

Panko bread crumbs, parsley

Q'D MUSHROOMS 7

WOOD GRILLED BROCCOLI 11

Raisin caper butter sauce

SAUTEED SPINACH 7

ASPARAGUS 11

BAKED POTATO 6

YUKON GOLD "BUTTER BOMB" MASHED 9

BUFFALO-STYLE HOT POTATO 9

GUY'S POTATO RIG 9

SALT-CRUSTED BAKER—24 hr. Sea-salt brined potato, roasted crispy

ROASTED SWEET POTATO—Local honey-butter

Ranch Sour Cream
Cheddar Cheese

Smoked Applewood Bacon
Roasted Green Chilies
Smoked Gouda Fondue

Butter
Green Onion Relish

DESSERT SELECTION

HEATH BAR CRUNCH

Warm chocolate brownie, vanilla ice
cream, crushed heath bar, caramel

GUY'S ULTIMATE CHEESECAKE

Chocolate covered pretzels, kettle
chips, warm ganache

LIQUID TRIPLE DOUBLE PIE 11

Green Crème de menthe, dark crème de cocoa, Baileys, Cream