



TASTE OF UTC | OCTOBER 1 ~ 31

DINNER | \$32 PER PERSON [DINE-IN ONLY]

BEVERAGE

choice of 16-ounce draft beer, draft margarita, or a glass of house cabernet, chardonnay, or pinot grigio

FIRST COURSE | CHOICE OF ONE

SOUP & SALAD

French onion | sirloin chili | soup du jour
house | double nickel | the wedge

FRIED PICKLES

pilsner-battered spears, cilantro ranch

SPINACH CON QUESO

liquid gold, chardonnay, spinach, tomato, corn chips

SECOND COURSE | CHOICE OF ONE

MA! THE MEATLOAF

French green beans, mashed potatoes, wild mushroom demi

FISH & CHIPS

pilsner-battered cold-water cod, seasoned fries

CHICKEN PARM

panko-crusting, tomato ragout, alfredo noodles

MACARONI 'N CHEESE

Swiss and American cheese, elbow macaroni, topped with kettle cooked potato chips, scallions, diced tomatoes. served with garlic cheese bread

BAJA TACOS

blackened cobia, pico de gallo, cabbage, avocado lime drizzle

THIRD COURSE | CHOICE OF ONE

STICKY BUN BREAD PUDDING

baked croissants and vanilla custard, caramel, pecans, Edy's vanilla bean ice cream

STRAWBERRY CHEESECAKE

macerated strawberry, whipped cream and bonus, it's gluten-free friendly!

COOKIES & CREAM

warm chocolate chip cookie, fudge, whipped cream, Edy's vanilla bean ice cream

DESSERT FEATURE

Check with your server to see what our chefs got cooking in their easy bake oven