

The Paddock Pub

Dine Originals Week
March 20 – 26, 2017

Three Course Dinner
\$20

Select one dish from each course

Course 1

Spinach Salad – baby spinach, dried cranberries, green onions, Granny Smith apples, walnuts and goat cheese with a cider vinaigrette

Pulled Pork Sliders with honey BBQ sauce

Loaded Nachos with chili, cheese, sour cream and pico de gallo

Course 2

Short Rib Pasta – slow roasted beef short ribs, penne, mushrooms, blue cheese cream sauce and fried leeks

Chipotle Honey Glazed Salmon - sautéed salmon, garlic mashed potatoes and Brussels sprouts

Grilled Pork Chop – roasted red skin potatoes, Brussels sprouts and apple sauce

Course 3

Beignets with strawberry sauce

Chocolate Molten Cake with raspberry coulis

Hummingbird Cake with cream cheese icing