

THE RAMSPECK

SEASONAL SIDEBOARDS

Select (1) Cuisine + (2) Petite Desserts

MEDITERRANEAN CUISINE (GF)

(1) Entrée served with mediterranean rice | greek potatoes | hummus | tabouli salad | pita

ENTRÉES

- Shawarma (chicken & beef)
- Lemon garlic chicken
- Moussaka (vegetarian opt. available)
- Paella - Choice of (1): chicken & chorizo | chicken & shrimp | braised chicken | grilled vegan
+ (GF) rice crackers available upon request

SOUTHERN DIVINE (2) Entrées, (2) Sides, (1) Salad, (1) Bread

ENTRÉES

- Grilled salmon (GF)
- BBQ grilled salmon (GF)
- Pan seared salmon (GF)
- Pulled pork (GF)
- BBQ chicken (GF)
- BBQ meatloaf (vegan opt. available)
- Smoked fried chicken
- Smoked BBQ brisket +\$2pp

SIDES

- Mac-n-cheese (traditional or with sun-dried tomato butter)
- Baked beans
- Collard greens (vegan opt. available)
- Mashed potatoes
- Rosemary sweet potatoes
- Succotash
- Garlic green beans
- Oven roasted vegetables
- Fried okra

SALADS: (All GF)

- Garden salad with lemon-garlic oregano vinaigrette
- Coleslaw
- Red bliss potato salad
- Spinach strawberry (raspberry balsamic with almonds)

BREAD: Rolls or Cornbread

SPANISH CUISINE (GF)

(2) Entrées served with Spanish rice, beans, romaine salad, chips & salsa

ENTRÉES

- Green chili chicken relleno (vegetarian opt. available)
- Enchiladas - choice of (2) - chicken, cheese, or beef | glazed mojo pork | chimichurri beef & potato (option to sub chicken)
- Cecina (grilled steak) +\$2/pp - with grilled marinated steak & onions

THE ITALIANO - (2) Entrées, (2) Sides, (1) Salad, (1) Bread

ENTRÉES

- Shrimp scampi linguine
- Grilled chicken alfredo
- Chicken marsala
- Sweet potato bolognese (GF) - served with crimini mushroom bolognese * or Vegan meat bolognese
- Baked ziti with cheese, chicken, seasoned ground beef, or Italian sausage
- Steak Pizzaiola +2/pp - braised steak - aromatic tomato gravy - seasoned with garlic, oregano, red wine, peppers & olives over fettuccini

SIDES (all GF)

Oven roasted vegetables | Garlic green beans | Tuscan mushrooms | Roasted brussels sprouts | Grilled broccoli

SALADS & BREADS

Caesar | Garden salad | Garlic bread | Garlic rolls

+ GF pasta options available

CREOLE CUISINE - (2) Entrées, (2) Sides, (1) Salad, (1) Bread

ENTRÉES

- Etoufee - rich and savory stew with your choice of: Andouille Sausage | Chicken | Crawfish | Shrimp
+ * additional protein: + \$3/pp
- Creole Pepper Pasta (v) - creamy cajun alfredo with grilled pepper trio
+ GF Pasta Sub + \$2/pp Add (1) protein - +3pp Choice of Andouille Sausage | Chicken | Shrimp
- Blackened Red Fish - spiced and seared to perfection - topped with charred peppers & onions (GF)
- Smothered Pork Chop - all-natural Beeler's thick cut bone-in chop, smothered in pan gravy
- Creole Braised Chicken - stewed bone-in chicken, tomato herb broth with roasted corn & grilled okra (GF)

CREOLE CUISINE (CONT'D)

SIDES

- Red Beans & Rice (contains pork) ***
- Seasonal Aromatic Rice - with onions, green peppers & celery, toasted garlic and fresh thyme (GF) ***
- Stewed Tomato and Okra (GF)
- Grilled Corn On The Cob with Cajun Honey Butter (GF)
- Buttermilk Grits (GF)
- Roasted Brussel Sprouts - bourbon brown sugar glaze with caramelized red onions
- Creole Collards (contains pork) - spiced collards with charred pepper trio (GF) ***
 - + *** Vegetarian option available

SALADS

- Grilled Peach & Burrata Salad (seasonal) - grilled peaches, fresh burrata, baby rocket, candied pecans with apple-bourbon balsamic
- Citrus Cole Slaw - cabbage, carrots, fresh herbs & spices, peppers, red onions, and scallions. tossed in citrus poppy seed vinaigrette (DF/GF)
- Creole Frisée Salad - crisp frisée, cucumber, thinly sliced radish, pickled onion and whipped goat cheese - served with champagne dijon vinaigrette

BREADS

- Jalapeno Cornbread with Cajun Honey Butter
- Grilled Bread
- Hush Puppies with Remoulade
- Buttermilk Biscuits with Cajun Honey Butter or Seasonal Jam