

# PEPPERMILL STEAKHOUSE & COCKTAILS

EST 2019 CHAD & BECKY BOLAR

## LOBSTER BRUSCHETTA - \$16

HEIRLOOM TOMATOES, LOBSTER MEAT, SHALLOTS,  
PARSLEY, WHITE BALSAMIC REDUCTION

## MEATBALL WELLINGTON - \$10

PORK AND BEEF MEATBALL, RED SAUCE, FRESH  
MOZZARELLA, PUFF PASTRY, BASIL PESTO

## FRIED RED CHILE CHICKEN TACOS - \$6

2 HARD SHELL FRIED TACOS, SHREDDED CHICKEN,  
CHEESE, LETTUCE, HOT SAUCE

## COCONUT SHRIMP - \$12

6 COCONUT BATTERED JUMBO SHRIMP, MANGO  
CHILE SAUCE

## DUCK CONFIT FLAUTES - \$15

2 FLOUR TORTILLAS FILLED WITH DUCK CONFIT,  
SOUTHERN CORN, SMOKED PROVOLONE, CHEFS  
BEANS, SPICY AVOCADO SAUCE

## STEAK SAMMI- \$15

GRILLED STEAK, CAMRILIZED ONIONS, RED WINE  
MUSTARD, GARLIC MAYO TOSTED BAGUETTE

## PORK BELLY BAO BUNS - \$10

3 STEAMED MILK BUNS, ROASTED BBQ PORK BELLY,  
SPICY PICKLE, HERB MAYO

## CHORIZO QUESO DIP - \$12

CHORIZO, BELL PEPPERS, ONIONS, GARLIC,  
TOMATOES, HOUSE MADE CHIPS

## CHEESE AND MEAT PLATTER - \$18

ASSORTED MEATS, CHEESES, JAMS, NUTS, FRUITS,  
AND SWEETS

## DAILY FLAT BREAD - \$12

CHANGES DAILY AT CHEF'S WHIM

**TUESDAY - FRIDAY**  
**3PM-6PM**

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS