

# KRAZY KAT'S

RESTAURANT

## RESTURANT WEEK DINNER MENU \$35

### **First Course**

Krazy Kat's Crab Bisque

•

Romaine Salad

*Romaine Lettuce, Shaved Parmesan, Grape Tomatoes, Focaccia Croutons,  
Parmesan Dressing*

•

Bacon & Cheddar Croquettes

•

Roasted Red Pepper Risotto

•

Jalapeno Poppers

*Stuffed with Bacon, Cheddar, Cream Cheese, Garlic & Chives*

•

House Made Hummus with Grilled Pita

### **Main Course**

Pan Seared Salmon

*Garlic & Rosemary Jasmine Rice, Haricot Vert drizzled with Cranberry  
Reduction*

•

Herb & Goat Cheese Stuffed Chicken

*Roasted Red Potatoes, Sauteed Carnival Carrots with a Cayenne Infused  
Honey*

•

Twin Filet of Beef

*Roasted Fingerling Potatoes Hash topped with Mushroom Bechamel*

### **Dessert**

Creme Brulee

*Topped with Fresh Berries*

•

House Made Pumpkin Cheesecake

*Topped with cinnamon chantilly & chai spice, creme anglaise garnshed with  
berries*

•

Pots De Creme

*Topped with cinnamon chantilly & chai spice, creme anglaise garnshed with  
berries*

# KRAZY KAT'S

RESTAURANT

## RESTURANT WEEK DINNER MENU \$55

### **First Course**

Krazy Kat's Crab Bisque

•

Romaine Salad

*Romaine Lettuce, Shaved Parmesan, Grape Tomatoes, Focaccia Croutons,  
Parmesan Dressing*

•

Bacon & Cheddar Croquettes

•

Roasted Red Pepper Risotto

•

Jalapeno Poppers

*Stuffed with Bacon, Cheddar, Cream Cheese, Garlic & Chives*

•

House Made Hummus with Grilled Pita

### **Main Course**

6oz Barrel Cut Ribeye

*Spiced Sweet Potatoes, Charred Asparagus with a rich Moutarde*

•

Pan Seared Swordfish

*EVOO & Herb Linguine with Sautéed Garlic, Arugula and Cherry Tomatoes*

•

Grilled Pork Chop

*Purple Sweet Potato Puree, Roasted Delicata Squash with an Apple Chutney*

### **Dessert**

Creme Brulee

*Topped with Fresh Berries*

•

House Made Pumpkin Cheesecake

*Topped with cinnamon chantilly & chai spice, creme anglaise garnshed with  
berries*

•

Pots De Creme

*Topped with cinnamon chantilly & chai spice, creme anglaise garnshed with  
berries*