

THREE COURSE PRIX FIXE LUNCH & DINNER \$20

- CHOOSE ONE FROM EACH COURSE -

APPS

FRIED PICKLES

served with avocado ranch

JALAPEÑO CHEESE BALLS

fontina, cheddar, fresh jalapeño served with sweet chili sauce

RED PEPPER HUMMUS

feta, celery, carrots, crispy chickpeas, pita, crostini

HOUSE SALAD

tomato, fontina cheese, cucumbers, balsamic vinaigrette

BIG PLATES

SHRIMP & GRITS

blackened shrimp, local cajun andouille sausage, peppers, red onion, corn, cream sauce

LUAU SIRLOIN

with teriyaki glaze, pineapple salsa, choice of two sides

APPLE-GLAZED PORK CHOP

12oz chop, mashed potatoes

DESSERTS

DOUBLE CHOCOLATE FUDGE CAKE

two-layer cake

B-52 CHEESECAKE

kahlua, gran marnier and bailey's cheesecake, b-52 chocolate ganache

MOCHA ICE CREAM CAKE

chocolate cake, edy's vanilla ice cream, heath bar crumbles, dulce de leche, chocolate ganache, mocha cream frosting

WWW.HUDSONGRILLE.COM