

# ATLANTICSTATION RESTAURANT WEEK MENU

OCT 17 - OCT 23

#### **ALLORA (TWELVE HOTEL)**

3-Course Meal | Price: \$50 (per person)

#### Starter

Spinach Artichoke Dip

Homemade Spinach artichoke dip, focaccia

#### Main

Bolognaise

Fresh Pappardelle pasta, herb ricotta, basil,

4-hour red cine Bolognaise

#### **Dessert**

Chocolate Peanut Butter Mousse Cake
Chocolate Ganache Tart Red Velvet Cake
Strawberry Shortcake

#### **AZOTEA**

3-Course Menu | Price: \$30

#### Starter

Guacamole w/ crispy corn totopos smashed with sea salt, serrano, fresh lime

#### Main

Pork belly tacos, pork belly, chili glaze, pico de gallo, cilantro

#### Dessert:

Churros con chocolate



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#### ATLANTIC GRILL

3-Course Menu | Price: \$35

Starter (Choice of one)

**Calamari** – Flash fried with jalapenos, red peppers, charred lemon, served with chipotle aioli

House Salad – Mixed greens, radish, carrots, cherry tomatoes, cucumbers, toasted almonds, choice of dressing

**Queso Fundido** – Melted Mexican cheese in a cast iron skillet with chips and tortillas

Main (Choice of one)

**Ribeye** – 10oz ribeye, chargrilled, steak butter, served with mashed potatoes, roasted brussels sprouts

Sweet and Spicy Fried Chicken Breast – Fried chicken breast, sweet & spicy Carolina BBQ sauce, mac-n-cheese, brussels sprouts

Pasta Alfredo – Fettuccini pasta with alfredo sauce, served plain, or with a choice of grilled chicken or shrimp

Dessert (Choice of one)

**Cheesecake** – Mixed berry compote, mint whipped cream

**Bread Pudding** – Warm bread budding, bourbon cream sauce, vanilla bean ice cream



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#### **BOWLERO**

Price: \$11.75

Signature cocktail: Swig Boarding Pass

#### **GYU-KAKU**

17% off all courses and free s'mores for dessert.

#### **HOBNOB**

3-Course Meal | Price: \$29 (per person)

#### **1st Course Option**

Wedge Salad Iceberg Lettuce, Marinated

Tomatoes, Smoked Bacon, Blue Cheese

Dressing, Scallions

Soft Pretzels Sweetwater 420 Beer Cheese,

Balsamic Mustard

Pimento Cheese Dip

#### **2nd Course Option**

**BBQ Pig Roast Tacos** 

Mother Nature Bowl Red & Gold Quinoa,

Broccoli, Butternut Squash,

Marinated Tomatoes, Piri Piri Sauce, Pickled

Onions, Avocado

Chicken and Waffle Sliders Buttermilk Fried

Chicken, Whipped Butter, Maple Syrup, Fries

#### **NAANSTOP**

Price: \$19.99

Choice of Entrée, Side, and Indian cocktail,

beer, or wine



## RESTAURAUNT WEEK MENU

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#### SALATA

Free tea or lemonade with the purchase of a salad or wrap

#### **TOSCANO**

Price: \$37

Choice of:

Roasted Red Pepper Soup or Caesar Salad or

Toscano Meatballs

Choice of:

Rigatoni Norcina or Shrimp Scampi or

Chicken Parmigiana

Choice of:

Tiramisu or Cannoli

#### **YARDHOUSE**

3-Course Meal | Price: \$40 (per person)

**Starters:** 

**Fried Calamari** - spicy tomato sauce, roasted jalapeño tartar

Poke Nachos - marinated raw ahi, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aïoli, cilantro, green onions, nori, sesame seeds.

Four Cheese Spinach Dip - feta, jack,
parmesan, cream cheese, crispy flatbread
& tortilla chips



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#### **YARDHOUSE**

**Spicy Jambalaya** - blackened shrimp, andouille sausage, crawfish, chicken, roasted poblano peppers, cajun cream sauce. choice of linguini, brown rice or jasmine rice.

Thai Grilled Pork Chop - 11oz bone-in, basil cilantro cauliflower "fried rice" with bok choy, shiitake mushrooms, baby broccoli, carrots, spicy honey sauce, crispy garlic.

Sesame-Crusted Ahi - seared rare, crispy garlic, sesame seeds, jasmine rice, charred baby broccoli, baby tomatoes, ponzu sauce.

Whiskey Glazed Salmon - whiskey black pepper glazed, parmesan mashed potatoes, roasted carrots, grilled baby broccoli.

**Maui Pineapple Chicken** - grilled with pineapple, baby broccoli, jasmine rice, sweet soy ginger sauce.

#### Dessert

**Carrot Cake** - cream cheese frosting, caramel sauce, powdered sugar.

**Chocolate Fudge Cake** - three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce.



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#### **GREAT AMERICAN COOKIE**

17% off any purchase on Oct. 21



## RETAIL DISCOUNTS

OCT 17 - OCT 23

#### ATHLETA

20% off one item from the AS location

#### ATHLETE'S FOOT

15% off apparel with a receipt from a participating restaurant

#### **DILLARD'S**

Be entered for a chance to win a gift basket valued at \$300 when you shop at Dillard's and show a receipt from any participating restaurants.

#### FAB'RIK

15% off purchase (exclusions apply)

#### THE SISTAH SHOP

10% off all SIBEXPO branded merchandise. Offer may not be combined with any other promotions.

#### TONY'S BARBER STUDIO

\$5 off a service when showing a receipt

#### **QUEEN'S TEA PARTY**

Offering \$20 Garden Photo Tours
(30-minute photo tour) PLUS,
\$40 Sip & See Tickets
(60 min photo experience includes (1)
champagne cocktail or mocktail & dessert.)