



**ATLANTICSTATION<sup>7</sup>**

## 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



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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 aioli,  
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



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## 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.

### CELLAIRIS

Recieve a screen repair for the iphone 12, 12 pro and 13 for \$159.99

### 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.)