

GUY'S FAMILY STYLE PRIX FIXE

INCLUDES 2 APPETIZERS & 3 ENTREES

\$40 per person (supplemental charge where applicable)

7.35% sales tax, 5% admin fee and 18% gratuity is additional to the package cost

Additional appetizers and entrees available at an added cost.

Please speak with your sales representative for pricing.



SHAREABLE APPETIZERS AND SALADS

AIN'T NO THING BUTTA CHICKEN WING

choice of: double barrel bbq wings, Old Bay wings, buffalo wings or sriracha wings + raw veggie medley, tangy house-made ranch or Guy's Blue Wasabi

SMOTHERED DRAGON CHILI CROCK

low and slow cooked beef + pork chili topped with melted cheddar cheese, sweet cornbread, sour cream + scallion

GARLIC FRIES

shoestring fries, smokehouse seasoning, shaved roasted garlic, garlic butter, chopped parsley, donkey sauce

CHILI CHEESE FRIES

crispy waffle fries, "low and slow" chili, SMC (super melty cheese), sour cream, crispy onions, pico de gallo + chopped bacon

PASTRAMI EGG ROLLS

house-smoked beef brisket, swiss cheese, sweet & sour cabbage + russian dressing

BIG BITE CAESAR SALAD

crispy romaine, parmigiano, house-made caesar dressing, croutons, parmesan & pecan frico

FARM STAND SALAD

mixed greens, shaved green cabbage, avocado, corn, chickpeas, cherry tomatoes, carrot, pickled red onions + roasted shallot vinaigrette

THE ULTIMATE COBB SALAD

diced grilled chicken, crispy chopped Applewood smoked bacon, halved grape tomatoes, chopped romaine lettuce, crumbled gorgonzola cheese, chopped hard boiled eggs, diced avocado, diced cucumber, buttermilk ranch dressing

SHAREABLE ENTREES

BACON MAC-N- CHEESE SLIDER*

Applewood bacon, six-cheese mac 'n' cheese + donkey sauce on a garlic-buttered brioche bun

PRIME TIME KOBE SLIDER*

American-style Kobe beef, caramelized onion jam, smoked gouda, cheddar, crispy onions, aged parmesan, pickles, donkey sauce on a garlic-buttered brioche bun

STEAK FRITES* **\$10 SUPPLEMENT

rosemary and garlic marinated sirloin, cooked to order and sliced. served over blue cheese fondue. roasted brussel sprouts, topped with blue cheese butter and smoked sea salt.

MORGAN'S VEGGIE BURGER

scratch-made vegetable burger of black beans, chickpeas, white beans, black olives, red bell pepper, garlic, artichoke hearts, jalapeño, oats, LTOP (lettuce, tomato onion + pickle), donkey sauce + onion straws on a garlic buttered brioche bun

TATTED-UP TURKEY BURGER SLIDER

charred poblanos + pepper jack cheese, gouda cheese, ancho bacon, cranberry red onion jam, garlic-buttered pretzel bun

CAJUN CHICKEN ALFREDO

cajun- spiced, blackened chicken breast, white wine & parmesan alfredo sauce, sundried tomatoes, fettuccine, grape tomatoes + scallions

CHICKEN FRIED CHICKEN

pickle brined and pounded crispy chicken breast, jalapeño sausage cream gravy, brussels sprouts, bacon + parmesan

HOT PASTRAMI REUBEN

house-smoked beef brisket piled high, swiss cheese, sweet & sour cabbage + russian dressing on garlic-buttered marble rye

MOTLEY QUE PULLED PORK

pulled pork shoulder smothered in Guy's bourbon brown sugar BBQ sauce, stacked with slaw, aged cheddar cheese, garlic-buttered pretzel bun

7.35% sales tax, 5% admin fee and 18% suggested gratuity charged additional

Menu items subject to change at any time. Menu items are seasonal and may only be available for a limited time.

*This item is served raw or undercooked. Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**Supplement charges are per person and must be ordered for the entire group.