



## Taste of The Suburbs

### The Flying Monkey Grill & Bar

**\$30.19**

#### Choose one Starter

##### Fall Butternut Salad

Spinach tossed with an apple cider vinaigrette topped with apples, cranberries, roasted butternut squash, goat cheese and pistachios.

##### Carne Frita Con Tostones

Fried pork shoulder served with a house made Pico de Gallo and Tostones, finished with a mild ketchup mayonnaise sauce.

##### Buffalo Chicken Mac N' Cheese Eggroll

Grilled chicken, buffalo cheese sauce and elbow pasta in an eggroll wrap. Served with spicy monkey sauce.

##### Brown Butter Scallops

Brown butter bacon wrapped scallops served over a chopped apple and candied walnut salad, finished with blue cheese crumbles.

##### Monkey Chowder

New England style clam chowder topped with bacon and chives.

##### Bourbon Almond Brussel Sprouts

Fried brussels sprouts tossed with bourbon glaze and almonds. Topped with crispy prosciutto.

#### Choose one Entrée

##### Pistachio Encrusted Salmon

Seared Atlantic salmon encrusted with a Dijon aioli and chopped roasted pistachios. Served over Yukon gold mashed potatoes and grilled lemon asparagus.

##### Bourbon Pork Chop

Perfectly grilled French Pork Chop cooked topped with bourbon glaze with fried brussels sprouts tossed in a bourbon glaze and crispy prosciutto.

##### Chicken & Waffles

Airline chicken lightly battered and fried, served over Belgian waffles, topped with bacon bourbon maple glaze.

##### Pumpkin Risotto

Creamy Pumpkin parmesan risotto topped with sweet honey roasted butternut squash, cranberries and goat cheese. Finished with a dark amber maple syrup drizzle.

##### Fall Harvest Strip

##### (Additional \$10.00)

12 oz Prime NY Strip seasoned with a Cajun coffee rub, topped with a garlic compound butter. Served over a spiced sweet potato puree and finished with cinnamon brussels sprouts.

##### Mushroom Pappardelle

Pappardelle tossed with a light mushroom duxelle with cream and topped with fresh shaved parmesan. Finished with a truffle porcini mushroom glaze.

#### Choose one Dessert

##### Tiramisu

Fresh espresso-soaked lady fingers layered with mascarpone cream topped with Frangelico liqueur served with coffee ice cream.

##### Pumpkin Cheesecake

New York style cheesecake with spiced pumpkin, graham cracker crust, topped with dulce de leche and whip cream.

##### Apple Cobbler

Slow cooked caramelized apples topped with a brown sugar and oat crumble spiced with cloves nutmeg and cinnamon, finished with a scoop of vanilla bean ice cream.

##### Roasted Banana Split

Whole banana fire roasted in the skin, split and topped with vanilla bean ice cream, marshmallow sauce, caramel and granola.

*Reservations recommended. Menu available Sept. 16<sup>th</sup>-29<sup>th</sup>, 2019 after 4 pm*

*No Substitutions, Excludes tax and gratuity*