Celebrating Restaurant Week...
Please Enjoy These Menu Items We Have Selected for You This Week....

**MSI Inverted Burger of the Day** *(Served with Pub Chips)*

**Barbacoa Burger 16.5**
Spiced Rubbed Ground Beef, Carne Asada Bacon, Manchego Cheese, Qual Egg, Barbacoa Sauce, Field Greens, Grilled Heirloom Tomato Chow-Chow

**MSI Riverwalk (Entre for $10)** Includes Non-Alcoholic Beverage

- **CUP OF SOUP & HALF SANDWICH**
- **CUP OF SOUP & CAESAR SALAD or GARDEN SALAD**
- **HALF SANDWICH & GARDEN SALAD or CAESAR SALAD**

**Grilled Cheese “Sandwich & Soup”** *(Served with Pub Chips)*

**“Pork Chop & Apple Sauce” Grilled Cheese 12.5**
Shaved Roasted Pork, Braised Apples Havarti & Smoked Gouda, Cheddar, Bacon & Apple Soup

**Phil’s Handheld of the Day** *(Served with Pub Chips)*

**Pork Belly Bahn Mi 13.5**
Korean Style Pork Belly, Spicy Mayo, Seaweed Salad, Cucumbers & Carrots Macerated in Rice Wine Vinegar, Chopped Cilantro

Parties of 8 or more a 20% gratuity will be added the check
3 Course Tasting Menu for $35....

Small Plate (Select One)

**Mediterranean Grilled Shrimp Salad**
Grilled Romaine Lettuce, Grilled Herb Marinated Shrimp, Olive, Tomato & Caper Relish, Feta Cheese, Balsamic & Gremolata

**Louisiana Style Baked Oyster (2 each)**
Local Oyster, Andouille Sausage Chutney, Manchego Cheese, Dijon Cress

**Argentinian Pulled Pork Tostada**
Pulled Pork, Pickled Red Onion, Cilantro, Avocado Chimi Churri, Micro Cilantro

**Field Green (Included)**

**Legume Du Marche**
Bleu Cheese Spread, Endive, Purple Potatoes, Roasted Candied Yellow and Red Beets, Baby Carrots, Peas, Beet Jus, Tossed in Lemon Vinaigrette

Chef’s Specials (Select One)

**Halibut Picatta**
Pan Seared Halibut, Sautéed Shrimp & Mussels, Capers, Sun Dried Tomatoes, Shallots, Angel Hair Pasta

**Grilled Filet Medallions**
Grilled Steak, Pomme Lyonnaise, Truffle & Gouda Cheese Sauce, Vegetable Fricassee

**Duck Roulade**
Chorizo & Brussel Stuffing, Vanilla Scented Glazed Apples, Apple Cider Reduction