



POWDER CACHE



BREWER'S DINNER

March 30
6:30 PM

AMUSE BOUCHE

BAKED BRIE WITH HUCKLEBERRY CHUTNEY
CRAWDAD CAKE WITH REMOULADE

Melvin Killer Bees

SOUP

SHRIMP & ASPARAGUS BISQUE

Lemon Dill Crema

Roadhouse Highwayman

FIRST COURSE

KOREAN FRIED QUAIL

Pickled Vegetable

Melvin Pils Boutique

SALAD

POMEGRANITE FRISEE

Pickled Fennel, Candied Walnuts, Honey Ginger Vinaigrette

Roadhouse Avarice and Greed

SECOND COURSE

SEARED DIVER SCALLOP

Beer-B-Que Pulled Pork, Hollandaise, Crispy Onions, Cornbread

Melvin Hey Zues

THIRD COURSE

WAGYU FLANK STEAK

Duck Fat Fingerlings, Morning Dew Mushroom Jus, IPA Marinade

Roadhouse The Toad

DESSERT

CHOCOLATE MILK STOUT TORTE

Macerated Berries, Almond Nougat, Fresh Whipped Cream

Roadhouse Not Your Ex Step Brother

\$89 PRIX FIXE

Reservations Required 307 353-2300 x 1368

Executive Chef Mr. Kevin

Parties of 7 or more may be entitled to a 20% service charge.

2 Separate Check Maximum Per Party

**Menu items may be ordered undercooked or may contain raw or undercooked ingredients.
Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness