

bigwines • smallplates
WiseGuys
serious cocktails

Chef Russell's Three-Course Small Plates Tasting \$20.09

First Course – Choose One

WiseGuys Salad

WG Spicy Shrimp and Calamari

WG "Not So Traditional" Avocado Caesar

House Smoked Salmon Chips

Southwest Shrimp & Lobster Wontons

Margherita Pizzetta

Kung Pao Chicken Lollipops

Second Course – Choose One

Braised Short Rib Sliders

Prosciutto Wrapped Pork Tenderloin

Lobster Risotto

Bronzed Shrimp & Scallops w/ Gouda Grits

Angel Hair Shrimp Pasta

Fried Chicken & Waffles

Barbecued Pork Satay w/ Napa Slaw

Finishing Touches – Choose One

WG Chocolate Fondue

Vanilla Bean Crème Brulee

Chocolate Lava Cake

Goat Cheese Grand Marnier Cheesecake

