

PRIVATE DINING SELECTIONS

THREE-COURSE CHEF-CURATED DINING MENU

APPETIZER

Calamari Fritti

Old Bay Seasoned Fried King Oyster Mushrooms

Soul Rolls

Savory Rolls Stuffed with Mac 'n Cheese & Collard Greens

Spinach Artichoke Dip

Rich, Creamy Spinach Artichoke Spread Served with Chips

ENTRÉE

Prime Short Rib

Served with Candied Bacon Brussels Sprouts and Garlic Mashed Potatoes or Mac 'n Cheese

Cajun Pasta

*Linguine Pasta Tossed with Cajun Shrimp and Bechamel Sauce
Served with Garlic Toast*

Orange Sesame Chik'n

Fried Cauliflower Tossed in Asian Glaze. Served with Fried Rice

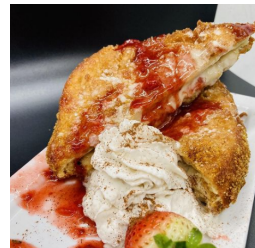
DESSERT

Strawberry Cheesecake

Smooth, Creamy Cheesecake Topped with Fresh Strawberries

Brownie Sundae

Warm Brownie Served with Vanilla or Salted Caramel Ice Cream



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