

The Sixth Street Eatery

STARTERS

CHARCUTERIE BOARD | \$11

A classic charcuterie board with Prosciutto, Genoa Salami, Smoked Gouda, Brie, Green Olives, and Toasted Baguettes

BRAISED PORK BELLY WITH SCALLOPS | \$15

Twice braised pork belly with a cranberry orange glaze alongside three seared scallops

PARMESAN TORTELLINI BITES | \$8

Panko-breaded tortellini bites stuffed with an herb and ricotta filling served with house-made marinara

RASPBERRY MIXED GREENS SALAD | \$4

Toasted walnuts, feta cheese, julienned red onion, dried cranberries, and raspberry vinaigrette atop a bed of peppery mixed greens

WINTER CITRUS SALAD | \$4

Mixed greens with a honey vinaigrette tossed with fresh grapefruit, pomegranate, and oranges

CHICKEN CONSOMMÉ | \$4

A traditional clear French soup made from richly flavored stock that is clarified garnished with charred colorful carrots

ROASTED CAULIFLOWER BISQUE | \$4

A silky smooth golden roasted cauliflower soup topped with garlic oil drizzle

ENTREES

RED WINE BRAISED SHORT RIBS | \$16

Beef short ribs served with a sweet potato mash and charred broccolini topped with a red wine pan sauce and crispy fried leeks

CHICKEN CONFIT | \$14

Confit chicken hindquarters with a rosemary and lemon balsamic salad with burrata cheese, heirloom tomato, and grilled zucchini

HONEY PECAN CRUSTED SALMON | \$17

Honey pecan-crusting salmon perfectly roasted and served with cubed beets and charred broccolini

CRANBERRY CHIMICHURRI BISON RIBEYE | \$25

A twelve-ounce bison ribeye served with crispy smashed potatoes and topped with a house-made cranberry chimichurri

GRILLED BEEF SIRLOIN | \$16

An eight-ounce sirloin steak with choice of compound butter served with fried brussel sprouts tossed in a balsamic reduction and grilled colored carrots

Butter Choices: Café de Paris or Bourbon Dijon

SEARED DUCK | \$21

A duck breast cooked to medium with Huckleberry Gastrique sauce and served with a winter vegetable risotto and broccolini

RATATOUILLE | \$11

Thinly sliced eggplant, yellow squash, and green zucchini on top of a tomato sauce with fresh herbs and gruyere

LEMON BROCOLINI PASTA | \$13

Spaghetti cooked in a garlic and lemon sauce with broccolini and pine nuts

Add crispy chicken +\$3

DESSERTS

STRAWBERRY SEMIFFREDDO | \$4

Strawberry semifreddo on top of a shortbread pastry and vanilla crème anglaise garnished with chocolate drizzle and a strawberry rose

TRIO TASTING PLATTER | \$8

A tasting plate including three cakes; bittersweet chocolate and espresso cake, black forest cherry cake, and an old fashioned salted peanut cake

LEMON PAVLOVA | \$4

A deliciously soft marshmallow and egg white dessert with a crisp exterior topped with a scoop of house made lemon sorbet

FOR THE KIDS

MAC AND CHEESE | \$6

Creamy mac and cheese made with cheddar and gouda and served with kettle chips and a fruit cup

COWBOY SLIDERS | \$6

Two small burgers with BBQ sauce and cheese topped with an onion ring and served with kettle chips and a fruit cup

CHICKEN CUTLET | \$6

A deep fried chicken cutlet served with kettle chips and a fruit cup

BROWNIE A LA MODE | \$4

A warm chocolate brownie served with a scoop of vanilla ice cream

BEVERAGES

FREE REFILLS | \$1.50

Pepsi
Diet Pepsi
Mountain Dew
Diet Mountain Dew
Dr Pepper
Diet Dr Pepper
Sierra Mist
Lemonade
Brisk Raspberry
Fruit Punch Gatorade
Grape Gatorade
White Milk
Chocolate Milk
Hot Tea
Regular Coffee
Decaf Coffee

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