

Sahm's Devour Northside

2 for \$40 is a 4 Course Meal

1 for \$20 is a 3 Course Meal

1st Course- Choose 1 appetizer

Chinese 5 Spice Pork Wings

2 pork wings are grilled and glazed with a balsamic Chinese 5 spice sauce served with herb mint aioli, and arugula.

Stuffed Mushroom Caps

Mushroom caps sautéed in cognac butter, stuffed with a spinach parmesan mix, topped with shredded mozzarella, and broiled to golden brown perfection.

Lemon Confetti Calamari

Deep fried calamari is tossed in a blend of minced bell pepper, capers, garlic, shallots, parsley and fresh lemon juice, served with a spicy remoulade.

Baked Brie

Brie cheese is wrapped in puff pastry and baked till golden brown, topped with apricot preserves and served with toast points.

2nd Course- Choose combination of any 2 salads or soups

Pickled Beet w/ Goat Cheese

Red Beets are brined and served on a bed of mixed greens with whipped goat cheese, horse radish, and spiced pecans.

Loaded Wedge- An iceberg lettuce wedge is dressed with buttermilk ranch, topped with cherry tomatoes, crumbled bacon, shredded cheddar cheese and chopped scallions.

Summer Berry and Poppy Seed

Mixed greens tossed in cranberry poppy seed dressing topped with sliced strawberries, fresh blueberries, cucumber, sliced pecans and blue cheese crumble.

Homemade Cup of Soup-

Soup – Creamy Mushroom / Kale and White Bean
Alaskan Clam Chowder - Chili.

3rd Course- Choose any 2 entrees

Marinated Pork Loin Chop

Bone in pork loin chop marinated in whole grain mustard and house lager is charred on our mesquite grill topped with bourbon glaze, served with braised collard greens and a baked potato.

Seared Ahi Tuna

Yellow fin Tuna is dusted with peppercorn and coriander spice, pan seared and sliced, served with jasmine rice, soft boiled egg, sliced cucumber, jalapeno, and radish.

Pappardelle w/ Braise Beef Ragu

Pappardelle pasta is tossed in a homemade braised beef red sauce, topped with ricotta and parmesan cheese, fresh basil and served with garlic bread.

Chicken Cordon Blue

Chicken breast is pounded thin, seasoned and rolled around Swiss cheese, Smoking Goose city ham and cream cheese served with lemon pepper gravy, seasonal vegetable, and baked potato.

Red Wine Pot Roast w/ Root Vegetable

Sirloin beef roast is braised in red wine and vegetable mirepoix, served over homemade mashed potatoes with pan sauce, roasted root vegetables and garnished with fried parsnip.

Champagne Risotto and Shrimp

Large shrimp sautéed with Cremini mushrooms, sliced asparagus, garlic and shallot in a champagne parmesan risotto garnished with fresh herbs and shaved parmesan.

4th Course- Choose 1 dessert

Tollhouse Pie / French Vanilla Ice Cream

Homemade tollhouse pie served warm with French vanilla ice cream and drizzled with chocolate sauce.

Panna-Cotta w/ Champagne Berries

Homemade vanilla panna-cotta topped with champagne soaked strawberries and blueberries.

Fudge Brownie Delight

Our homemade brownie served warm with French vanilla ice cream and topped with whipped cream and chocolate sauce.