



October 7-13, 2019

Pearl Street Grill & Brewery

LOCAL RESTAURANT WEEK MENU

All entrees served with a pint of our handcrafted beer for \$20.19

Entrées

Risottos – Wild mushrooms, grilled chicken, touched with our Trainwreck Amber Ale.

Salmon – Blackened, topped with a lemon caper compound butter made with our Wild Ox wheat. Served with rice and seasonal vegetables.

Steak – Sirloin steak, coffee crusted, made with an onion Street Brawler Stout glaze. Topped with crispy onion straws. Served with mashed potatoes and seasonal vegetables.

Kobe burger – Peach bbq sauce made with our Sabres Edge Double IPA topped with brie cheese, bacon, lettuce and tomato. Served with pickles and fries.

Vegan creole – Sautéed onions, peppers, fried tofu, Beyond sausage, and a 7 bean blend. Served over rice with a creole sauce.