

est. 2003

DRESSLER'S

BIRKDALE

**QUEENS FEAST:
CHARLOTTE RESTAURANT WEEK**
AVAILABLE JULY 21ST-JULY 30TH

FIRST COURSE

CHOICE OF:

THAI PEANUT CALAMARI

Calamari fillet strips, wasabi aioli, peanut sauce

BAKED PIMENTO CHEESE

Tomato jam, toasted baguette

SECOND COURSE

CHOICE OF:

THE CLASSIC

Crisp romaine, shaved parmesan, house made Caesar dressing

THE WEDGIE

Maytag bleu cheese crumbles, applewood smoked bacon, red onion

THIRD COURSE

EACH ENTRÉE IS SERVED WITH
MASHED POTATOES AND BROCCOLINI

CHOICE OF:

6OZ FILET*

Demi-glace

ORGANIC CHICKEN

Shallot thyme pan sauce

ROASTED SALMON*

Citrus-herb beurre blanc

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



20% gratuity will be added to parties of 6 or more

WHERE EVERYBODY KNOWS YOUR NICKNAME