RESTAURANT WEEK

LUNCH – $25 (PER PERSON)

Starters

(choose one)

THAI SHE CRAB SOUP GF
lemongrass, coconut milk, peanut, potatoes, lump crab

CRISPY BRUSSELS SPROUTS V
fresno chili hot honey, ginger, mint, cilantro, roasted peanuts

NASHVILLE HOT CHICKEN TENDERS
slaw, pickles, comeback sauce

Mains

(choose one)

MAKERS STEAK* & FRIES (+5)
flatiron steak, chimichurri, grilled broccolini, parmesan garlic butter fries

MEDITERANEAN BOWL W/ BLACKENED CHICKEN
mixed greens, shaved brussels sprouts, Israeli couscous salad, kalamata olives, cucumbers, grape tomatoes, shaved asparagus, roasted red peppers, hummus, tzatziki, crispy pita strips, orange-tahini dressing

ALFREDO CHICKEN PASTA
gruyere-parmesan cream sauce, linguini, garlic bread

MOROCCAN-STYLE “IMPOSSIBLE” KEBABS GF V
seasoned impossible chargrilled on skewers, fresno chilis, roasted mushrooms, roasted sweet potatoes, broccolini, jasmine rice, avocado, pickled red onion, harissa aioli

ESTD 2019
MAKERS
UNION
MADE FOR THE PEOPLE

Dessert

(choose one)

CINNAMON-RAISIN BREAD PUDDING
vanilla ice cream

KEY LIME PIE
whip, graham cracker crust

** This item may be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.*

GF–gluten-friendly | V–vegetarian

THOMPSON
RESTAURANTS

RESTAURANT WEEK

DINNER – $40 (PER PERSON)

Starters

(choose one)

THAI SHE CRAB SOUP GF
lemongrass, coconut milk, peanut, potatoes, lump crab

CRISPY BRUSSELS SPROUTS V
fresno chili hot honey, ginger, mint, cilantro, roasted peanuts

NASHVILLE HOT CHICKEN TENDERS
slaw, pickles, comeback sauce

Mains

(choose one)

MAKERS STEAK* & FRIES
flatiron steak, chimichurri, grilled broccolini,
parmesan garlic butter fries

HICKORY SMOKED SALMON* GF
house smoked salmon, creamy mushroom quinoa,
green beans, mustard vinaigrette

WARREN'S FINE FRIED CHICKEN & WAFFLES
4 pc.bone-in, bourbon maple syrup, honey butter

MOROCCAN-STYLE "IMPOSSIBLE" KEBABS GF V
seasoned impossible chargrilled on skewers, fresno chilis,
roasted mushrooms, roasted sweet potatoes, broccolini,
jasmine rice, avocado, pickled red onion, harissa aioli

ESTD 2019
MAKERS
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Dessert

(choose one)

CINNAMON-RAISIN BREAD PUDDING
vanilla ice cream

KEY LIME PIE
whip, graham cracker crust

** This item may be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.*

GF–gluten-friendly | V–vegetarian

THOMPSON
RESTAURANTS