

THE NEIGHBORLY

\$44 THREE-COURSE MENU ARIZONA RESTAURANT WEEK

TASTING PLATES CHOICE OF:

CHOWDER FRIES

best item on the menu!
chopped bacon steak . green onions

CAULIFLOWER WINGS

sriracha aioli . cilantro . sesame seeds

SMOKED SALMON

apple & cherry wood . chef's sauce . capers
red onion . everything saltines

ENTRÉES CHOICE OF:

CRISPY SHRIMP PLATTER

old bay dredge . shattered fries
jicama-peanut slaw . chef's sauce

BABY BACK RIBS

hickory bbq . jicama-peanut slaw

COLLINS BROTHERS PRIME RIB* +6

veal jus . goat cheese whipped mashed potatoes
limited availability

SWEET PROVISIONS CHOICE OF:

CHOCOLATE MOUSSE PIE

ghirardelli semi-sweet . oreo crust . chopped cocoa

DARK CHOCOLATE BROWNIE

ghirardelli chocolate . sweet p's vanilla ice cream
caramel drizzle . sea salt

COCONUT CREAM PIE

award-winning . local whipped cream
toasted coconut

**This item may be served raw or undercooked. consuming raw or undercooked meat, egg or seafood may increase your risk of food borne illness.*