



Taste of Agave



AT THE BUFFET

- DINNER MENU -

APPETIZERS

AGAVE CRAB CAKES	\$13
<i>Cilantro, corn slaw, remoulade sauce, sundried tomato pesto</i>	
MARGHERITA FLAT BREAD	\$7.50
<i>Marinara sauce, mozzarella cheese, cherry tomato, basil pesto, balsamic glaze</i>	
TEMPURA BASKET	\$10.75
<i>Tiger shrimp, salmon croquette, squash, mushroom, chili lime sauce, chipotle ranch</i>	
SPINACH AND ARTICHOKE DIP	\$8.50
<i>Spinach, artichoke, fontina and parmesan cheese Served with pita bread</i>	
STUFFED MUSHROOMS	\$8
<i>Cremini mushrooms, fontina cheese, bacon, Italian sausage, herb panko, garlic alfredo</i>	

SALAD

AGAVE SALAD	\$9
<i>Jicama, queso fresco, tomato, black beans, roasted corn, spicy pecans, carrots, dried cranberries,</i>	
BEET SALAD	\$7.50
<i>Radichio, spinach, Brussels sprouts leaves, candy and yellow beets, fried quinoa, garlic feta vinaigrette</i>	
ROOT VEGETABLE SALAD	\$8
<i>Roasted beets, parsnip, yucca root, spring mix, white balsamic vinaigrette</i>	
SIDE GARDEN SALAD or CAESAR SALAD	\$5

SOUPS

MINNESOTA WILD RICE SOUP	\$5
CHICKEN TORTILLA SOUP	\$5.75

ENTRÉES

SHRIMP SCAMPI PASTA	\$16
<i>Pappardelle pasta, sautéed shrimp, roasted garlic, cherry tomato, creamy white wine sauce, julienned vegetables and herb toast</i>	
CREOLE PASTA	\$15
<i>Italian sausage, orecchiette pasta, cherry tomato, pearl onions, creole mustard sauce, Swiss chard, herb and cheese panko topping</i>	
GRILLED SALMON	\$18
<i>Chickpeas and sundried tomato ragout, Spanish chorizo, pearl onions, cherry tomato, pepita pesto sauce, grilled crostini</i>	
ST. LOUIS RIBS	\$15.50
<i>Fall off the bone smoked ribs, sweet BBQ sauce, French fries and Cole slaw</i>	
CHICKEN MARSALA	\$17
<i>Garlic, marsala wine, mushroom medley, mashed potatoes and seasonal vegetable</i>	
BACON CLUB BURGER	\$16.75
<i>8 oz. beef patty, Challah bread, bacon, cheddar cheese, lettuce, tomato, onion, avocado, chipotle aioli and fries</i>	
STUFFED ZUCCHINI	\$15.50
<i>Stuffed zucchini, quinoa pilaf, marinara sauce, parmesan cheese, herb panko topping</i>	

PORK TENDERLOIN	\$17.50
<i>Heirloom potato hash, pork belly, pearl onions, Brussels sprouts, spiced apple gastric</i>	
FISH AND CHIPS	\$15
<i>Beer batter cod, charred lemon, Cole slaw and fries</i>	
LOBSTER DUO	\$35
<i>Twin cold water lobster tails, baked potato, grilled asparagus and charred lemon</i>	
BEEF SHEPHERD'S PIE	\$17
<i>Braised beef, pearl onions, peas and carrots, With mashed potatoes</i>	
RIBEYE STEAK	\$36
<i>16 oz. steak, herb-butter, demi-glaze, baked potato, seasonal vegetables and potato strings</i>	
NEW YORK STEAK	\$26
<i>10oz. strip steak, herb butter, bordelaise sauce, fried onions, baked potato, seasonal vegetables</i>	
SURF AND TURF	\$32
<i>10 oz. New York steak, bacon wrapped shrimp, Swiss chard and golden raisins, mashed potatoes with fig balsamic glaze</i>	
FILET	\$34
<i>6 oz. steak, sautéed mushrooms, bordelaise sauce, mashed potatoes, grilled asparagus</i>	

DESSERT

Carrot cake - \$5.50 Sabayon - \$5 Crème Brulee - \$5 Nutella Chocolate Cheese Cake - \$5 Tiramisu \$5

Our Food Is Prepared To Order.

**Please Be Aware That Consuming Raw Or Undercooked Proteins, Poultry, Seafood, Shellfish, Eggs Or Dairy, May Increase Your Risk Of Foodborne Illness.*

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