



Grotto[®]



BEER DINNER

WEDNESDAY
MAY 10 & 24 | 4PM-10PM

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Baby Wild Spring Greens

Marinated grape tomatoes, blueberries, candied pecans, Fever-Tree Ginger Ale & mango vinaigrette

Galveston Island Brewing 'Excelsior' IPA

Mozzarella in Padella

Pan-seared Buffalo mozzarella, tomato-basil sauce

Galveston Island Brewing 'Citra Mellow' Pale Ale

Pan-Roasted King Salmon

Baby plum tomatoes, crabmeat, shrimp, asparagus risotto, lemon caper butter

Galveston Island Brewing 'Causeway' Kolsch

White & Dark Chocolate Panna Cotta

Mocha crème anglaise

Galveston Island Brewing 'Balinese' Imperial Smoked Porter

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\$50 per person
Excluding tax & gratuity