

Food Fanatics Kitchen Father's Day

DINNER SPECIALS

Served Friday, Saturday and Sunday, June 16, 17, & 18; 4pm - Close

Appetizers

Mango And Arugula Salad \$14.00

A fresh arugula and romaine lettuce topped with mangos, walnuts, and red onion. Drizzled with balsamic reduction

Mussels La Meuniere \$18.00

Fresh Steamed Mussels with garlic white wine sauce, served with crispy crostinis

Parmesan Brussel Sprouts \$12.00

Crispy fried Brussel sprouts served in a cast Iron dish with cracked black pepper and topped with shredded parmesan

Broccoli & Cauliflower Gratin \$12.00

House-made broccoli and cauliflower gratin made with French Béchamel sauce and mixed cheese and baked to perfection. Garnished with mixed greens

Spinach Puff Plate \$12.00

Four of our house-made spinach puffs: made with cream cheese, feta, parmesan and spices. Garnished with mixed greens

Dessert

Blackberry Peach Cheesecake

Cranberry Bread Pudding

Cocktail Specials

Dad's Smokehouse Sour

Roasted Jalapeno Margarita

BBQ Pineapple Mojito

Smoked Bramble Old Fashioned

See our full Cocktail Menu for additional craft cocktails!

Reservations Available Online!

www.FoodFanaticsKitchen.com
551 Marshall Ave SW, Roanoke, VA 24016
Phone: (540) 204-4767

Entrees

JAMON SERRANO PIZZA \$24.00

Wood fired pizza made with house made red sauce, Serrano ham from Spain; arugula, mozzarella cheese, and Parmigiano-Reggiano

CHILI CHEESEBURGER \$16.00

Angus beef patty, house-made bean and beef chili, cheddar cheese, grilled jalapenos, and mayonnaise. Served with fries

BRAISED LAMB HIND SHANK \$40.00

Australian Lamb Hind Shank (approx. 16oz) braised in port wine and slow cooked to perfection in a port-wine sauce with garlic, onions and celery. Served with starch of the day

HERB BUTTER RIBEYE \$27.00

8 oz seared Ribeye steak topped with whipped herb butter. Served with vegetable and starch of the day

BBQ BEEF BRISKET PIZZA \$25.00

Thinly sliced smoked barbeque beef brisket in a tangy Carolina BBQ sauce, red sauce, shredded mozzarella on our house-made wood-oven crust

LOBSTER RISOTTO \$35.00

Creamy house-made risotto made with lobster broth, cream, Parmigiano-Reggiano, and onions. Finished with bits of butter-poached lobster tail sautéed throughout the dish

CHICKEN PARMESAN \$22.00

Chicken breast breaded with Italian spices, parmesan, and panko, fried to perfection. Served over fettuccine tossed with butter and topped with marinara sauce and Parmigiano-Reggiano

SUMMER SALMON \$26.00

Pan seared fresh salmon, roasted beets, arugula, and vegetables of the day

BLACKENED MAHI MAHI \$26.00

Fresh Mahi Mahi coated in blackening seasoning and grilled. Served With Vegetable And Starch Of The Day