

The Regrettable Experience -- Dinner Menu

Entrees:

1. BUFFALO CHICKEN WINGS

- **Description:** Classic buffalo wings served with celery sticks and blue cheese dressing.
- **Allergens:** Dairy (in blue cheese dressing), Gluten (in the coating), possible Soy (in the sauce).

2. SHRIMP AND GRITS

- **Description:** Succulent shrimp sautéed in a flavorful sauce, served over creamy cheese grits.
- **Allergens:** Dairy (in the cheese grits).

3. CAPRESE SALAD STUFFED AVOCADO

- **Description:** Avocado halves filled with a fresh caprese salad of tomatoes, mozzarella, and basil, drizzled with balsamic glaze.
- **Allergens:** Dairy (in mozzarella), potential Tree Nuts (if using balsamic glaze with nuts).

4. LOADED POTATO SKINS

- **Description:** Crispy potato skins filled with melted cheddar cheese, bacon bits, green onions, and a dollop of sour cream.
- **Allergens:** Dairy (in cheese and sour cream), possible Soy (in bacon bits).

5. VEGETARIAN CHILI

- **Description:** Hearty chili made with a variety of beans, vegetables, and spices, topped with shredded cheese and chopped green onions.
- **Allergens:** None in the basic recipe, but be mindful of specific dietary restrictions.

Mains:

1. GRILLED BBQ CHICKEN

- **Description:** Juicy grilled chicken breasts slathered in smoky barbecue sauce, served with coleslaw and baked beans.
- **Allergens:** Possible Gluten (in barbecue sauce), potential Soy (in marinade).

2. SOUTHERN FRIED CATFISH

- **Description:** Cornmeal-crusted catfish fillets, fried to perfection and served with hushpuppies and tartar sauce.
- **Allergens:** Gluten (in the breading).

3. BBQ PULLED PORK SANDWICHES

- **Description:** Slow-cooked pulled pork in tangy barbecue sauce, piled high on a bun and served with coleslaw.
- **Allergens:** Possible Gluten (in barbecue sauce, bun), potential Soy (in sauce).

4. STEAK WITH GARLIC BUTTER

- **Description:** Grilled sirloin steak seasoned with garlic butter, accompanied by loaded mashed potatoes and sautéed vegetables.
- **Allergens:** Dairy (in garlic butter), potential Soy (in marinade).

5. VEGETABLE STIR-FRY WITH TOFU

- **Description:** Stir-fried tofu and a colorful medley of vegetables in a savory soy-ginger sauce, served over jasmine rice.
- **Allergens:** Soy (in tofu and sauce).

Desserts:

1. CLASSIC NEW YORK CHEESECAKE

- **Description:** Creamy cheesecake with a graham cracker crust, topped with a choice of fruit compote or chocolate ganache.
- **Allergens:** Dairy (in cheesecake), Gluten (in the crust).

2. APPLE PIE A LA MODE

- **Description:** Warm apple pie with a flaky crust, served with a scoop of vanilla ice cream and a drizzle of caramel sauce.
- **Allergens:** Dairy (in ice cream), Gluten (in pie crust).

3. CHOCOLATE LAVA CAKE

- **Description:** Rich and gooey chocolate cake with a molten center, dusted with powdered sugar and served with a scoop of raspberry sorbet.
- **Allergens:** Dairy (in cake), possible Gluten (depending on recipe), potential Soy (in chocolate).

4. PECAN PIE BARS

- **Description:** Buttery shortbread crust topped with a gooey pecan filling, cut into bars for easy serving.
- **Allergens:** Dairy (in crust), Nuts (in pecan filling), Gluten (in crust).

5. BANANA PUDDING PARFAIT

- **Description:** Layers of vanilla pudding, sliced bananas, and vanilla wafers, topped with whipped cream and a sprinkle of crushed nuts.
- **Allergens:** Dairy (in pudding), Gluten (in wafers).