

# Delicious Heights



## Outpost Weekly Features

### Chicken Tortilla Soup

Fire Roasted Tomatoes, Peppers and Onions  
Charred Poblano Cream

\$7

### Lamb Chop "Lollipops"

Harvest Mix Mushroom and Grilled Polenta  
Vegetable Jus

\$12

### Frisee Salad w/ Cajun Lacquered Scallops

Roasted Corn, Cucumber, and Pickled Peppers  
Bermuda Onion and Crispy Okra  
Dijon-White Wine Vinaigrette

\$13/\$17

### Pastrami & Corned Beef on Grilled Rye

Russian Dressing and Gruyere Cheese  
Pickled Cabbage Slaw and House Chips

\$15

### Gulf Red Snapper

Katona Farms Asparagus and Moroccan Couscous  
Red Pepper and Feta Cheese Coulis

\$17/\$26

### Pan Seared Gulf Shrimp

Four Cheese Ravioli and Cherry Tomatoes  
Sweet Garlic, Spinach, and Roasted Purple Potatoes

\$17/\$25

### Strawberry Shortcake

Pound Cake, Bavarian Cream and Fresh Strawberry

\$8

### Draft Beer

Blue Moon	5.4%	\$6
Yuengling	4.4%	\$6
Stella	5.2%	\$6
Guinness	4.2%	\$7
Lagunitas IPA	6.2%	\$7
Leinenkugels Summer Shandy	4.2%	\$7

### Seasonal Bottles

Sam Adams Rebel Juiced IPA	6.2%	\$6
Tröegs Sunshine Pils	4.5%	\$7
River Horse Summer Blonde Ale	4.5%	\$7
River Horse Hippotizing IPA	7.5%	\$7

### Seasonal Sangria Selections

Sangría Roja (Traditional Red Sangria)  
Sangría Blanco (Traditional White Sangria)

Glass	\$10
Pitcher	\$33