



Join us for Dine About 2022 with these two delicious dining options.

DINE ABOUT \$30.00

SUSHI MENU

MISO SOUP

tofu, scallions, wakame GF

OR

EDAMAME

sea salt GF V

CHOICE OF:

HAMACHI CRUDO

yellowtail sashimi with jalapeno, ponzu,
crispy garlic in chili oil GF

OR

POWER BOWL

avocado, cucumber, sprouts, salmon sashimi,
togarashi aioli, unagi sauce,
tempura crunchies GF

DESSERT

LYCHEE SORBET GF

Veg denotes Vegetarian as is, V denotes Vegan as is,
GF denotes Gluten Free as is

substitutions will be politely declined.

we will add 20% gratuity to *Dine About Checks*

“Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne
illness.”

DINE ABOUT \$40.00

FIRST COURSE

BUTTERNUT SQUASH BISQUE

toasted pepitas & dried sage V GF

OR

BD HOUSE SALAD

heirloom baby spinach, gorgonzola,
house vinaigrette Veg GF

CHOICE OF ENTRÉE

CABERNET BRAISED WAGYU BEEF SHORT RIBS

red wine demi-glace, pickled bermuda onion,
french green bean, cheddar polenta GF

OR

SEARED MAHI MAHI

thai red curry, mango mint salad,
coconut grits, micro greens GF

DESSERT

BLIND DOG SIGNATURE BANANA BREAD PUDDING

sea salt caramel &
vanilla ice cream

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