



DINNER AND A MOVIE

JUNE 25TH, 2019

STARTERS

COCONUT CARROT GINGER SOUP

CASHEW PESTO / CORIANDER LEAF / WONTON



SPINACH SALAD

BACON / PARMESAN / BOILED EGG / CRISPY ONIONS / LEMON-DIJON VINAIGRETTE

ENTRÉES

PORK BELLY TACOS

TERIYAKI GLAZE / KIMCHI SLAW / MANGO SALSA / BAMBOO RICE



HARISSA GLAZED SHRIMP KEBABS

COUSCOUS PILAF / PRESERVED LEMON / RAINBOW CHARD / ROASTED PEPPERS / MINT



YELLOW COCONUT CURRY

MUSHROOMS / EGGPLANT / SWEET PEPPERS / BASIL / JASMINE RICE

“THE MULE”

SHOWING AT 7:30 PM

{ \$27 PER PERSON }

PLEASE NOTE THAT THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN INCLUDING PORK, BEEF, POULTRY AND SEAFOOD REDUCES THE RISK OF FOOD BORNE ILLNESS.
THE CUTWATER RESTAURANT PLACES SUGGESTED 20% SERVICE CHARGE ON CHECKS FOR PARTIES OF 8 OR MORE.
YOU HAVE THE RIGHT TO ADJUST ANY ADDED GRATUITY.