

Flying Rhino Restaurant Week Menu

Dinner for \$25.19

Choose an Appetizer

Petite Caesar Salad

Tomato, Cucumber, & Red Onion Demi Salad (Gluten Free)

Rhino Hot Wings (Original Hot Honey or Buffalo or Cajun Dry Rub)

Spicy Hummus w/ Veggies (Gluten Free)

Baked Goat Cheese Dip

Dinner Selections

Chicken Santorini (Gluten Free)

Grilled Chicken Breasts over seasoned brown rice with Greek style green beans, a roasted herbed tomato and our tzatziki sauce

Zen Rice Bowl (Vegan & Gluten Free)

Stir fried brown rice with cauliflower, kale, carrots, peas, almonds, raisins and a hint of coconut curry
May add chicken to this dish

Korean Stewed Beef

Braised short rib in a hearty sesame soy barbeque grave with potatoes, carrots, scallion, kimchi and udon noodles

Fish & Chips

Golden fried haddock served with French fries, coleslaw and our chipotle tartar sauce

Homemade Dessert

Served with fresh brewed Guatemalan coffee

Flying Rhino Fried Dough a la mode

Homemade Bread Pudding a la mode

Granny Smith Apple Slices with a Caramel Dip (Gluten Free)

Bottle of Wine just \$25.19

White Wine ~ Josh Chardonnay

Red Wine ~ Josh Cabernet Sauvignon

Rosé ~ Château Coupe-Roses

Available February 27th – March 10th

May not be used with any other promotions
NO SUBSTITUTIONS

Join us for brunch on Easter & Mothers' Day!

Buffet style & includes a complementary cocktail

\$35 per person

\$10 for children twelve and under

Spaces will fill up quickly, so don't wait long to make a reservation!



Summer menu debuts the first week of April!

We're very excited about it, come try it out