



For dine out this year, Cargo Kitchen will offer a weekly burger and comfort food special as well as a weekly three course, prix fixe menu. Below are the offerings.

January 8-14

- **\$16. Spicy Jalapeno Cheddar Stuffed Burger**, cheese and roasted jalapeno stuffed burger patty, house made carrot onion pickles, garlic aioli, tomato, red leaf lettuce, fresh roasted tomato salsa
- **\$18. Chicken, Bacon and Scallion Mac and Cheese**, creamy and delicious housemade bechamel loaded with cheddar and monterey jack cheese, freshly grilled chicken, bacon and chopped scallions. Served with toasty garlic bread and side salad.
- **\$40. Three Course Option**
(available Wednesday – Saturday, reservations required please)

Roasted Beet and Candied Pumpkin Seed Salad, Feta, Apple Ginger Vinaigrette
Seafood Risotto, Oven Dried Tomatoes, Crispy Capers, Parsley, Basil Oil
Lemon Tart, Candied Lemon Peel, Blackberry Compote, White Chocolate & Citrus Tuile

January 14-20

- **\$16. Tropical Chicken Burger**, guacamole, grilled pineapple, grilled red onions, monterey jack cheese, lime and ancho marinated chicken, cilantro garlic roasted jalapeno aioli
- **\$18. French Style Cassoulet**, white bean and carrot stew, house smoked pork belly, sausage and braised chicken. Topped with crispy panko.
- **\$40. Three Course Option**
(available Wednesday – Saturday, reservations required please)

Roasted Parsnip Soup, Crispy Shallot, Walnut and Preserved Lemon Gremolata
Grilled 6oz Striploin Steak, Demi Glace, Herb Garlic Mushroom, potato boulangere, crispy kale and zucchini
Chocolate Pot de Creme, Raspberry Pastry Straw, Cocoa Crumble, Ginger Whip

January 21-27

- **\$18. Smokey Chipotle Albacore Tuna Burger**, house recipe Albacore tuna patty, topped with guacamole, cilantro, garlic and roasted jalapeno aioli, carrot and onion pickle, sprouts
- **\$16. Pulled Pork Poutine**, Mucho Gusto's maple chipotle pulled pork, served over crispy fries, smothered in gravy and topped with fresh cheese curds, finished with a drizzle of our signature maple chipotle barbecue sauce and pickled serrano peppers.
- **\$40. Three Course Option**
(available Wednesday – Saturday, reservations required please)

Salmon Scallop and Apple Tartare, celeriac remoulade, fresh toastpoints
Carbonnade Flamande (Belgian Beer and Beef stew), warm barley salad
Deep Fried Banana, Salted Caramel, Vanilla Ice Cream

January 28-Feb 4

- **\$16. Roasted Cauliflower and Grilled Eggplant Sandwich**, spicy harissa, chickpea hummous, garlic aioli, greens
- **\$18. Chicken and Vegetable Stew, Omas Potato Dumplings**
- **\$40. Four Course Option – Vegetarian Week! (please let us know if you are vegan)**
(available Wednesday – Saturday, reservations required please)

Caramelized Onion and Apple Tart, Whipped Goat Cheese, fresh herbs
Crispy Potato Gnocchi, White Bean Puree with white beans, Oven Roasted Tomato, Basil Oil
Grilled King Oyster Mushroom, Smoked Root Vegetables, Miso Gravy
Avocado Green Tea Ice Cream, Cocoa Crumble, dark chocolate sauce

