

VILLAIN

DRINK, DINE & MUSIC

& SAINT

RESTAURANT WEEK MENU

\$40.22

PER PERSON

Plus Tax, Gratuity & Beverages

{ 1ST COURSE }

Choose One

SKILLET CORNBREAD

Poblano Butter

FRIED OCTOPUS

*Romesco, Arugula,
Marcona Almonds,
Goat Cheese*

ROASTED BEETS

*Seasoned Tomato Medley,
Arcadian Greens,
Crème Fraiche, Walnuts*

{ 2ND COURSE }

Choose One

LOBSTER

MAC & CHEESE

*Gruyere, Cooper Sharp,
Garlic, Ritz*

SLOW BRAISED

SHORT RIB

*Garlic Parmesan Grits,
Onion Gravy*

ROASTED AIRLINE CHICKEN

Smashed Herb Fingerlings, Asparagus

{ 3RD COURSE }

Choose One

NY STYLE CHEESECAKE

*Spiked Berry Medley, Graham Cracker Dust,
White Chocolate Shavings*

CHARRED POUND CAKE

Vanilla Ice Cream, Bourbon Caramel, Whipped Cream



OCTOBER 3 - 8

Dine In Only - No Substitutions - Menu Subject to Change