



# Dimmer Menu

## Appetizers

### E.T. Beaver Dip

Out of this world but made right here. Chef Pieter's famous Beaver Dip features smoked gouda & jalapeno served with tortilla chips.

### WHEN HARRY MET SALLY Soup of the Day

You'll have what she had. Chef Pieter's daily creation will leave you moaning for more.

## Entrees

### BACK IN BLACK Blackened Chicken Breast

Blackened chicken breast with avocado lime dip. Accompanied by Miami Vice Rice (rice with veggies & black beans) and julienned seasonal vegetables.

### PORKY'S Whiskey Braised Pork Chop

Coming of age in the 80s, Chef Pieter had some crazy ideas. Braising a 10oz bone-in pork chop in honey whiskey was one of his best. Served with mushroom sauce and accompanied by Miami Vice Rice (rice with veggies & black beans) and julienned seasonal veggies.

### THE BREAKFAST CLUB Smoked Salmon Benny

Smoked Salmon Benny with breakfast potatoes. Because that was the gnarly thing to eat on the west coast. Accompanied by julienned seasonal vegetables.

### BACK TO THE FUTURE Vegan or Vegetarian Penne Arrabiata

We didn't have vegans or even vegetarians in the 80s. But if you're back from the future and eat that sort of thing, here you go. Vegetarian or vegan penne arrabiata. Served with julienned seasonal vegetables.

## Extras

Add a little extra for a little extra

**GLASS TIGER PRAWN COCKTAIL**  
Limoncello poached prawn cocktail \$10.00

**TOO MUCH TIME ON MY HANDS  
Zucchini Styx**  
Chef had too much time on his hands and chopped up all the extra zucchini into Styx then fried them. Served with ranch or spicy ghost pepper cranberry dip \$7.50

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## Dessert

**WHIP IT**  
Caramel chocolate mousse cake with raspberry compote