Three Rivers
DISTILLING Co
FTW — IND

January 13-24th 🍽 $30 per person

Starter

(Choose One)

Winter Grain Salad

Arugula, Roasted Cauliflower, Sprouts, Cous-cous Quinoa Blend,
Roasted Red Pepper, Maple Dijon Vinaigrette, & Pepitas

Add-On• Substitute any salad on the menu for $2.

Deviled Eggs

Deviled Eggs with Caper Filling,
Third Time Bourbon Mustard, Micro Greens, & Bacon

Add-On• Substitute Spinach Artichoke Dip or Pull-apart Pretzel Bread for $2.

Plated

(Choose One)

Bourbon Barrel Plank Salmon (GF)

Oven Roasted Salmon, Brussel Sprout Hash, Bacon Crumbles,
Blackberry Dijon, Brown Butter, & Scallions

TRDC Open-Face Gyro

Lamb Chops, Pearl Couscous, Red Onion, Kalamata Olives, Grape
Tomatoes, Goat Cheese, Tzatziki, & Scallions on Pita Bread

*Add-On• Switch the Salmon or Lamb Chops, to Pork Belly
or Smoked Chicken Thigh for an extra $3.*

Wrapped Chicken Pot Pie

[Take-n-Bake available for Carry-out.]

Smoked Chicken, Spinach, Cream, Artichokes, Carrots, Roasted Corn,
Smoked Shiitake Mushrooms, wrapped in a White Cheddar, & Chipotle Crust, then Broiled

Vegetarian Entrée Option available for no upcharge; please ask server.

Final

(Choose One)

Night Owl Crème Brûlée (V)

Night Owl Coffee Liqueur Custard, Caramelized Toffee Candy
Topping, Whipped Cream, & Espresso Beans

Add-On• Substitute any dessert on the menu for $3.

Frozen Hot Chocolate

Frozen Hot Chocolate slushie with Rye Whiskey and Night Owl Coffee Liqueur

Add-On• Substitute an Old Fashioned for an extra $3 or a Heaven & Hell for an extra $2.

Savor FORT WAYNE RESTAURANT WEEK