

6SMITH EXPERIENCE STEAK & SEAFOOD BUFFET WAYZATA BEACH BASH

SEPTEMBER 8TH & 9TH 2O23

STARTERS -

HOUSE SMOKED BABY BACK RIBS

sticky Chinese sweet & savory sauce

CRISPY BRICK SHRIMP

flakey pastry crust wrapped jumbo shrimp cilantro, Fresno peppers, house plum sauce

HOUSEMADE GUACAMOLE BITES

hand-cut tortilla crisps, from scratch guacamole roasted Poblano pico de gallo

— SALAD —

HOUSE MIXED GREENS SALAD pickled fennel & carrots, tomato, balsamic vinaigrette

- MAINS -

CHARBROILED FLANK STEAK

Spanish style red chimichurri sauce

PAN SEARED ORGANIC SALMON

roasted sweetcorn succotash, beurre monte

SIDES -

BUTTERY MASHED POTATOES CRISPY 6SMITH BRUSSELS SPROUTS DINNER ROLLS, SALTED BUTTER

DESSERT -

TRIPLE CHOCOLATE CAKE

buttermilk Kahlua chocolate cake, chocolate mousse chocolate ganache frosting

KEY LIME PIE

lime zest, graham cracker crust, toasted meringue