



Mason Jar Kitchen Eagan Restaurant Week Menu!

3 Course Dinner - Eagan Restaurant Week (July 30 - Aug 8)

\$30 - Pick 1 per Course

- First Course
 - MJK Salad
 - Classic Caesar Salad
 - Any House-Made Soup of the Day
- Second Course
 - Bone-In Pork Chop
 - from MN Compart Farms, dry-aged and pan-seared; served with roasted sweet potato, tri-color fingerling potatoes, baby carrots, pea pods, and bell peppers; topped with whole grain mustard-miso sauce (gluten-free)
 - NY Strip Steak
 - grilled center-cut 12oz steak; served with roasted sweet potato, tri-color fingerling potatoes, baby carrots, and broccolini; topped with chimichurri sauce (gluten-free)
 - Seared Scallops
 - four pan-seared fresh U-8 scallops, creamy corn and asparagus risotto drizzled with saffron-lemon beurre blanc
 - Chicken Marsala
 - lightly breaded and fried chicken breast, Marsala wine sauce; served with garlic mashed potatoes and seasoned vegetables
- Third Course
 - Choice of Artisan Cupake
 - your choice of flavor; includes vegan and gluten-free options
 - Single Scoop of Sebastian Joe's Ice Cream
 - dish or cake cone
- \$17 - *Wine Pairings (any 3 glasses of your choosing)*



www.eaganrestaurantweek.com