



Menu for Custer Restaurant Week

Lunch Special:

Guido's Grilled Cheese Sandwich; melted mozzarella, provolone and a hint of blue cheese beautifully melted on focaccia bread, lightly topped with a savory pesto and complimented with a cup of roasted tomato basil soup.

\$11.00

Add crispy prosciutto for \$2.00

Dinner Specials:

South Dakota Elk Oso Bucco, slow roasted to tender perfection, braised and topped with a stunning portobello and Port wine demiglace. Served over handmade rosemary mashed potatoes and complimented by grilled fresh zucchini, carrots and roasted pearl onions. \$24.99

Grilled Mahi Mahi with a vibrant and silky coconut green curry, presented on a blanket of roasted red pepper risotto and a colorful side of grilled zucchini and carrot with crispy fried onions. \$18.99

Dessert Special:

A South Dakota favorite! Creamy and satisfying Red Velvet Cake Squares with a dollop of rich vanilla ice cream. \$5.99

Apple Crostata, tart, sweet and delicious, this rich and flaky puff pastry is an apple, cinnamon, nutmeg and butter delight served with vanilla ice cream and warm caramel topping. \$6.99

