

**MAY**  
**17-26**

# ARIZONA RESTAURANT WEEK

**SPRING**  
**2024**

## 01

### **PACIFIC OYSTERS**

three oysters freshly shucked

### **CAESAR SALAD**

sweet gem romaine, Reggiano, hand-torn croutons

### **ARCADIAN MIXED GREENS SALAD**

mixed greens, orange, carrots, radish, almonds,  
chervil vinaigrette

### **VOODOO FRIED RICE**

shrimp, chicken, peas, gochujang, red fresnos

## 02

### **TODAY'S FRESH FISH SELECTION**

changes daily based on seasonably appropriate  
catches sourced from around the world

### **DIVER SCALLOPS**

U10 dayboat scallops, pan seared with  
lemon caper beurre blanc, farmers market vegetable

### **DUNGENESS CRAB "WEDGE"**

iceberg lettuce, egg, heirloom tomatoes, olives,  
KILLER louie dressing

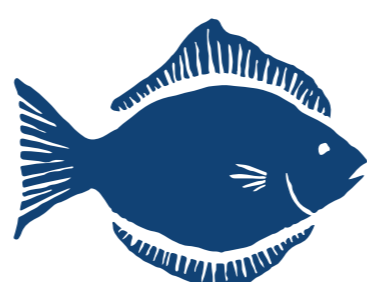
### **B&R RESERVE RIBEYE (16OZ.)**

served with choice of side

## 03

### **CHOICE OF SEASONAL GELATO WITH HOUSEMADE CHOCOLATE CHIP COOKIE**

Small batch, using 100% all natural ingredients



**\$55/PERSON | DINE-IN ONLY**

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