

# DINE ORIGINALS WEEK



**NOVEMBER 8-14!**



**DINE ORIGINALS COLUMBUS.com**

*A taste of independence.*



## **SURLY GIRL SALOON**

1126 North High Street

Columbus, Ohio 43201

614-294-4900

[www.surleygirlsaloon.com](http://www.surleygirlsaloon.com)

### **Three-Course Dinner - \$ 30 Cost FOR TWO DINNERS**

*Tax, gratuity and beverage are not included*

#### **A LITTLE BIT TRASHY FIRST COURSE**

##### **FRITO PIE**

A bed of America's favorite corn chips topped with our house-made veggie chili or traditional meaty chili.

Finished off with a dollop of chipotle sour cream, shredded cheddar and monterey jack cheeses and a sprinkle of green onions.

#### **SECOND COURSE – Select One**

##### **CHOICE OF TV DINNER TRAYS**

##### **BBQ PULLED PORK SLIDERS**

**-OR-**

##### **CAJUN MEATLOAF SMOTHERED IN GRAVY**

served on a classic compartmentalized tray rounded out with sides of mac 'n cheese, corn, choice of chocolate milk carton or 8-oz High Life bottle & a prize!

#### **THIRD COURSE**

##### **HOUSE MADE DING DONG CUPCAKE**

#### **\*MENU SUBJECT TO CHANGE PER MOTHER NATURE**

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

**WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING**

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## A LITTLE BIT CLASSY FIRST COURSE

### **ASSORTMENT OF MINI QUICHES**

### SECOND COURSE (select one)

#### **FALL HARVEST SALAD**

Blue cheese, apples, bacon, red onion,  
toasted pumpkin seeds over mixed greens,  
with a side of warm apple cider vinaigrette and house-made herb focaccia

OR

#### **CREAMY BACON AND SCALLOP ROTINI**

Bacon, spinach, red peppers, and scallops  
over rotini in a house-made parmesan cream sauce,  
served with house-made herb focaccia

### THIRD COURSE

#### **HOUSE-MADE RED VELVET CUPCAKES**

with cream cheese frosting

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