

The Fixx Café

Three Course Lunch \$25

Paired Wine 2 x 4oz glasses \$12

Start

Daily Soup Creation

OR

Mediterranean Olive Medley
& Focaccia Bread

Suggested Wine Pairing
Kitsch Chardonnay 2017

Main

Fixx Wild Mushroom and
Brie Burger with
Tiny Greens or Caesar

Suggested Wine Pairing
Kitsch Pinot Noir 2018

OR

Jumbo Blackened Shrimp Salad, Sweet & Spicy
Pecans,
Bacon, Macedonian Feta,
Pickled Red Onions, Tomato, Peppers and Fruit
Garnish, House Made Dressing

Suggested Wine Pairing
Kitsch Maria's Block Riesling 2018

Dessert

Daily Crème Brûlée Feature

OR

Fixx Famous Key Lime Pie, Coconut Whip and
Berries

Three Course Lunch \$35

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Start

Daily Soup Creation

OR

Seasonal Greens,
Pickled Red Onions, Peppers,
Cherry Tomato, Fruit

Suggested Wine Pairing
Kitsch Chardonnay 2017

Main

Feature Catch! Coconut Crusted Wild Salmon Filet,
Blackened Prawns, Pineapple Salsa, Smoky Jalapeno
Risotto, Buttery Seasonal Vegetable Medley

Suggested Wine Pairing
Kitsch Maria's Block Riesling

OR

Pasta Feature! Chorizo Sausage, Chicken Breast,
Spinach, Sundried Tomato, Roasted Red Pepper
and Tomato Sauce,
Fresh Herb Mediterranean Pesto served with
Linguine

Suggested Wine Pairing
Kitsch Maria's Pinot Noir 2018

Dessert

Daily Crème Brûlée Feature

OR

Fixx Famous Key Lime Pie, Coconut Whip and
Berries

The Fixx Café Dine Around 2020 Teams up with our Neighbors Kitsch Winery

*Gluten Free, Vegetarian Options available, please ask your Server

Taxes and Gratuities not included

Three Course Dinner \$45

Paired Wine 2 x 5oz glasses \$15

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Start

Daily Soup Creation

OR

Roasted Garlic Hummus,
Warm Olives, Pita Bread

*Suggested Wine Pairing
Kitsch Chardonnay 2017*

Main

Seared Arctic Char Filet, Golden Beet and
Horseradish Cream, Parsnip Chips, Barley Arugula
Risotto, Buttery Seasonal Vegetable Medley

*Suggested Wine Pairing
Kitsch Maria's Block Riesling 2018*

OR

Franc's Braised Lamb Shank, Kitsch Cabernet Franc
Pan Jus, Roasted Onion & Aleppo Pepper Aioli,
Chefs Daily Potato Feature Buttery Seasonal
Vegetable Medley

*Suggested Wine Pairing
Kitsch Pinot Noir 2018*

OR

Macedonian Beef Tenderloin Penne, Heirloom
Tomato Demi Sauce, Sweetie Drop Peruvian
Peppers, Baby Heirloom Tomato, Spinach,
Marinated Feta

*Suggested Wine Pairing
Kitsch Pinot Noir 2018*

Dessert

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Berries

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Daily Soup Creation

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Fixx Famous Key Lime Pie, Coconut Whip and
Berries

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