

Dinner Specials

Wednesday, October 11, 2017

Soup du Jour

Tex Mex Chili Soup

green onion, cheddar, Monterey Jack

Appetizers

Fresh Figs, Bacon & Dates Salad 10

butter Lettuce, red onion, radish, hazelnut,
aged gouda cheese, maple mustard dressing
(1911 Original Hard Cider)

Crispy Zucchini Fries 10

spicy marinara , basil, parmesan cheese
(Carton Red Rye Returning)

Entrees

Grilled Marinated Flat Iron Steak (12 oz) 28

garlic sautéed broccolini, spiced organic new
potatoes, caramelized onion demi glace
(Sly Fox Oktoberfest)

Pan Seared Flounder Fillet 28

pistachio compound butter, spaghetti
squash, Autumn spiced red bliss potatoes
(Newburgh Rodeo Frown Grisette)

Honeynut Squash & Mushroom Penne 20

garlic, shallot, baby spinach, sage, heirloom
carrot, shaved Asiago, pignoli
(Sierra Nevada Oats & 4 Hops)

Blackened Fish Tacos 16

fresh pineapple salsa, cilantro - lime aioli,
avocado, shredded lettuce, beans and rice
(Stone Vengeful Spirit IPA)

Specialty Cocktail

Grey Goose Cider 10

Grey Goose la Poire vodka, Atsby
Armadillo Cake vermouth, fresh apple cider