



DINNER MENU

January 10th - February 7th

FIRST COURSE

A choice of one

Calamari Buttermilk battered with chili aioli

Oyster Bay, Sauvignon Blanc, Marlborough New Zealand

Short Rib Pierogies House-made pierogies stuffed with braised short ribs, potatoes and white cheddar topped with caramelized red onion and horseradish cream

Great Lakes Dortmund Beer

French Onion The one that made the french famous

Ecco Domani, Pinot Grigio, delle Venezie, Italy

Wedge of Iceberg Topped with crisp bacon, fresh tomatoes, crumbled gorgonzola, red onion, and bleu cheese dressing

Francis Ford Coppola Votre Sante, Pinot Noir, Sonoma

SECOND COURSE

A choice of one

Fish and Chips Beer battered filet of cod served golden brown with lemon dill tartar, coleslaw and french fries

Kendall-Jackson 'Vintner's Reserve', Pinot Noir, California

Pan Seared Salmon With artichokes and tomatoes topped with lemon and herb butter, parmesan risotto

La Crema, Monterey, Chardonnay, California

Chicken Parmesan Topped with mozzarella cheese and served with fresh linguini pasta

Great Lakes Rally Drum Beer

SUPPLEMENTAL ENTRÉE

Prime Rib With natural jus, slow roasted & perfectly seasoned with mashed potatoes and an asiago cheese popover +5

Murphy-Goode, Cabernet, California

THIRD COURSE

A choice of one

Upside Down Apple Walnut Pie Cinnamon ice cream

House Made Lava Cake

Sparkling Wine

\$30 PER PERSON

not including tax and gratuity

WINE/BEER PAIRING | \$12 PER PERSON