



Dinner includes freshly baked Sourdough, butter, and beverage service.

Unlimited soda, coffee, and hot tea are included.

Please choose one dish per course.

FIRST COURSE

Sardi's Prosciutto and Melon

Truffle Honey and Micro Arugula

Crab Cakes

Served with Lemon Aioli and Sweet Corn Salad

ENTRÉE

Luger's Steak

Filet and Strip Loin served with Cottage Fries, Grilled Bacon, and Broccoli

Sylvia's Fried Chicken

Fried Chicken Breast served with Mashed Potatoes and Gravy and Broccoli

Bamonte's Seafood Fra Diavolo

Mussels, Clams, and Shrimp served with House-made Linguini

DESSERT

New York-Style Cheesecake

With Strawberry and Crème Chantilly and drizzled with Strawberry Glacé

Lemon Sorbet



DRINK SELECTIONS

SPECIALTY COCKTAILS

\$8 each

Apple Cider Mule

Apple Cider, Tito's Vodka, Ginger Beer

Maple Old Fashioned

Bourbon, Maple Syrup, Bitters

WINE LIST

WHITE WINE

\$10 per glass or \$35 per bottle

Dr. Loosen Riesling

Hahn Pinot Gris

Chateau Grand Traverse Ship of Fools

Elouan Rosé

RED WINE

\$12 per glass or \$44 per bottle

Kate Arnold Pinot Noir

North by Northwest Red Blend

Juggernaut Cabernet

Hahn Merlot

BEER LIST

\$6

Rev Pils

Stone IPA

Moody Tongue IPA

Miller High Life

Lagunitas Stout

Lagunitas Lil Sumpin' Sumpin'

Noon Whistle Fuzzy Smack Sour