



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

Bacon-Wrapped Apples

Applewood Smoked Bacon with Brie and
drizzled with Cider Glaze

Butternut Squash Risotto

Toasted Seeds and Shaved Parmesan

ENTRÉE

Roasted Chicken

Chicken brined in robust Herbs served
with Fingerling Potatoes and Roasted Root
Vegetables in a Lemon Pan Gravy

Pork Tenderloin

Roasted Pork Tenderloin served with
Smoked Corn Pudding and String Beans in
a Cabernet Reduction

Pan-Roasted Trout

Coriander Oats and Roasted Baby Carrots
served in a Chive Beurre Blanc

DESSERT

Apple Pie

Riesling Caramel and Vanilla Gelato

Cranberry Orange Sorbet



DRINK SELECTIONS

SPECIALTY COCKTAILS

\$8 each

Devil's Margarita

Silver Tequila, Lime Juice, Orange Liqueur, Red Wine

Blood Orange Sangria

White Wine, Brandy, Blood Orange Syrup, Club Soda

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