



SEATED DINNER AT THE RESTAURANT

Minimum 25 Guests | \$35 per person

Gluten Free Bun and Pizza crust available +\$2

FIRST COURSE

APPETIZER

Pretzels with Beer Cheese Dip (1 order per 2 guest)

SECOND COURSE, CHOICE OF

SMALL BASE SALAD

Baby Arugula, Spinach, Apples, Tomatoes,
Belgian Endive, Dried Cranberries, Pecan
Crusted Goat Cheese, HOBNOB Maple Bacon
Beer Vinaigrette

OR

TOMATO BISQUE **GF**

THIRD COURSE, CHOICE OF

MOTHER NATURE SALAD **GF**

Quinoa, Cucumber, Edamame, Avocado, Garbanzo,
Tomatoes, Pickled Onions, Craisins, Candied Pecan,
HOBNOB Basil Vinaigrette

STEAK HOUSE BURGER

Choice Angus 8 oz. Pattie, Onion Ring,
Bacon Tomato Ketchup, Cheddar Cheese, Bacon,
Lettuce, Tomato, Brioche Bun, Hand-Cut Fries or
Seasonal Veggies

VEGGIE BURGER

Edamame Pattie, Baby Arugula, Pickled Shallots,
Basil Pesto, Tomatoes, Brioche Bun, Hand-Cut Fries
or Seasonal Veggies

POT PIE

Smoked Chicken, Peas, Potatoes, Carrots,
Smoked Bacon

CLASSIC MARGHERITA PIZZA

Roasted Tomatoes, Fresh Mozzarella, Basil

PORK AND VEAL MEATLOAF

Mashed Potatoes, Bacon Onion Jam, Tomato and
Red Pepper Relish

BEER BATTERED CHICKEN TENDERS

Homemade BeerBQ Sauce, Honey Mustard,
Hand-Cut Fries French Fries

ROASTED CAULIFLOWER **GF**

Fire Roasted Cauliflower, Roasted Jalapeno &
Fresno Peppers, Thai Chili Sauce, Cashew Pesto

FOURTH COURSE, CHOICE OF

HOBNOB COBBLER OR LIMONCELLO CHEESECAKE