



July 12th through July 14th

Dinner Features

Served with choice of soup or salad and fresh baked bread

Fettucine Alfredo

Creamy Alfredo sauce tossed with fettucine pasta and topped with shredded parmesan cheese.

\$16

Grilled Pork Chop

Twin pork chops grilled to perfection and topped with brandied apples. Served with seasonal vegetables and au gratin potatoes.

\$22

New York Steak Oscar

Choice New York Strip steak prepared to your specifications and topped with asparagus, Dungeness crab meat and creamy Hollandaise sauce. Served with seasonal vegetables and wild rice pilaf.

\$30

Desserts

Bananas Mazatlán Sundae \$6

Drink Features

Prairie Cucumber Lemonade

Wilderness Gimlet

Tattersall Bootlegger

Please see reverse for beer and wine offerings



Featured Wine & Beer

Beer

Castle Danger

17-7 Pale Ale

North Shore Lager

Summer Crush

George Hunter Stout

Founder's All Day IPA

Leinenkugels Summer Shandy

Blue Moon

Corona

Tap Beer

Castle Danger Cream Ale

Summit

Deschutes Fresh Squeezed IPA

Michelob Golden Light

Wines by the Glass

The Crossing Sauvignon Blanc \$10

Hess Chardonnay \$8

Rhiannon Red Blend \$10

Jack's House Cabernet \$10

Joel Gott Pinot Noir \$12

Wines by the Bottle

Tunnel of Elms Chardonnay or Cabernet Sauvignon \$20

Seven Daughters \$20

Four Virtues Barrel Aged Cabernet Sauvignon \$42

Ernie Els Red Blend - The Bug Easy \$40

Marques de Caceres Rioja \$48