



May 31st through June 2nd, 2019

Dinner Features

Served with choice of soup or salad and fresh baked bread

Seared Ahí Tuna Salad

Sesame crusted and seared Ahí tuna nestled atop crisp spring greens with broccoli, carrots, red onion, snow peas, bell peppers and edamame. Drizzled with a creamy sesame ginger dressing

\$18

Beef Tournedos

Twin filets of beef atop grilled crostini with fresh seasonal vegetables, garlic mashed potatoes and sauce Chasseur.

\$30

Chicken Saltimbocca

Twin breasts of chicken sautéed with shaved prosciutto and fresh sage then topped with melted mozzarella. Served with wild rice pilaf and seasonal vegetables.

\$20

Desserts

Fresh Strawberry Shortcake \$6

Drink Features

Tattersall Bootlegger

Prairie Cranberry Cucumber Spritzer

Pineapple Pina Colada

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

Jack's House Chardonnay \$10

Barone Fini Merlot \$8

Rhiannon Red Blend \$10

Wines by the Bottle

Seven Daughters Cabernet \$20

Four Virtues Barrel Aged Cabernet Sauvignon \$42

Ernie Els Red Blend - The Big Easy \$40

Marques de Cáceres Rioja \$48