



RESTAURANT WEEK 2020

DINNER - \$35

choice of one from each course

Appetizers

Choice of Salad

ROASTED BEET: arugula & watercress, red & gold beets, candied walnut, dried cranberry, goat cheese, maple vinaigrette

STRAWBERRY SUMMER CAPRESE: strawberries, avocado, fresh mozzarella, baby heirloom tomatoes, torn basil, & walnuts over dressed arugula & balsamic glaze

HOUSE or CAESAR SALAD

Waves of Gouda Soup

gouda, cheddar, & Pacific Waves beer cheese soup, pork belly lardons, fresh baked croutons

Fried Green Tomatoes

panko crusted, topped with homemade pimento cheese, seared pork belly, & tomato jam

Bitterballen

Dutch style meatballs. spiced beef with curry, nutmeg, minced vegis, panko crusted & fried w/creamy dijon ale mustard

Honey Fried Brussels

flash fried brussels, honey, touch of red pepper

Entrées

NY Strip Au Poivre

hand cut 12 oz angus new york strip, seasoned, grilled to order. served with our fresh peppercorn cream sauce, mashed yukon golds, grilled asparagus, & maple bourbon carrots

Jagerschnitzel

hand-cut pork loin, panko crusted & pan fried, served over mashed yukon golds & smothered in our hunter mushroom & bacon gravy. served with slow braised red cabbage & grilled asparagus.

Blackened Salmon & Shrimp *

atlantic salmon fillet & jumbo shrimp, lightly blackened & pan seared, with Nola cream sauce, grilled asparagus, & cheesy grits

Three Blend Meatloaf

ground lamb, pork, & angus beef, a touch of bacon with a red wine mushroom pan sauce over mashed yukon golds & maple bourbon carrots, topped off with tobasco fried onions

Vegetarian Lasagna

mushrooms, zuchinni, squash, red peppers, spinach, thick tomato sauce in our traditional lasagna. served with a small side salad

Shrimp & Grits

jumbo shrimp, andouille sausage, & portobello mushroom, sautéed in our red eye gravy, served over cheesy grits

Brewhouse Chicken

kolsch brined, pan seared, bone-in breast, herb pan jus, served with mashed yukon golds, bourbon glazed carrots, & grilled asparagus

Desserts

4 Story Carrot Cake

Peanut Butter Cup Pie

Maple Butter Rum Bread Pudding