



HALLOWEEN PARTY

10-28-2023

DINNER MENU (5:30PM-8:30PM)

SALAD

FRESH ORGANIC BABY SPINACH  
TOSSED IN RASPBERRY VINAIGRETTE  
TOPPED WITH BARTLETT PEARS, TOASTED PINE NUTS  
AND CRUMBLLED GOAT CHEESE  
\$14

ENTREES

MEDIUM ROASTED PRIME RIB  
CREAMY HORSERADDISH & AUJUS  
GARLIC MASHED POTATOES AND VEGETABLES DUJOUR  
\$40

OVEN ROASTED PORK SHANK (SCHWEINSHAXE)  
DARK BEER SAUCE & GARLIC MASHED POTATOES  
BAVARIAN STYLE BRAISED SAUERKRAUT  
\$32

GRILLED FILET OF SALMON  
LEMON-CAPER BEURRE BLANC  
WILD RICE MEDLEY AND VEGETABLES DUJOUR  
\$38

GRILLED PORTABELLA MUSHROOM  
TOPPED WITH PAN FRIED TOFU,  
GRILLED EGGPLANT, GREEN ASPARAGUS & RED ONION,  
DRIZZLED WITH A BALSAMIC REDUCTION  
SERVED W/BASIL-GARLIC-POLENTA CAKES  
\$32

DESSERT

HOME MADE CHEESE CAKE  
W/BLEUBERRIES & WHIPPED CREAM  
\$10