



**4 Course Tasting Menu for \$35**

Paired with Beer \$15

Paired with Wine \$15

**• Pub Snacks •**

**Zucchini Cakes**

Greek Yogurt Dill Dipping Sauce

8

**Pizzettes**

BBQ Chicken and Fontina Cheese

8

**• Starters •**

**Gravlax Salad**

Dill Vinaigrette, Mixed Greens, Red Onion and Cucumber

12

**Seared Sea Scallops**

Champagne Vinaigrette, Watermelon and Arugula

14

**• Entrees •**

**Grilled Flatiron Steak**

Béarnaise, Green Beans Almondine and Roasted Fingerling Potatoes

24

**Herb Crusted Rack of Lamb**

Rosemary and Thyme, Beer Braised Fennel and Roasted Fingerling Potatoes

28

**• Desserts •**

**Bartlett Pear Upside Down Cake**

Ginger Cream and Pecan Brittle

6

**Beerscream Sundae**

Duvel Caramel, Vanilla Bourbon Chocolate Ganache, Beer Nuts and Quad Soaked Cherries

8

If you have a food allergy, please speak to the owner, manager, chef or your server