



EAT | DRINK | PARTY | *Be Original.*

CourtAveBrew.com

DIAMOND DINNER PACKAGE

\$64.99 per person

Includes: Soup, Salad, Appetizers, Entrée, Dessert, Brewer's Craft Beer Pairing with each course, Non-Alcoholic Beverages & Table Linens.

Personalize your menu & choose one soup & salad, three appetizers, four entrées & one dessert.

FRESH SOUPS with Brewer's Craft Beer Pairing

IOWA HAM & POTATO

SOUP OF THE DAY

FRESH SALADS with Brewer's Craft Beer Pairing

CAESAR

Romaine, roasted red peppers, balsamic romas, croutons & creamy parmesan

HOUSE SIDE SALAD

STARTERS with Brewer's Craft Beer Pairing

SPENT GRAIN PRETZELS

Made with Two Rivers Light, sided with beer cheese with bacon, caramel & stone ground mustard sauces

HONEY SRIRACHA MEATBALLS

House rolled meatballs tossed in honey sriracha sauce made with Honest Lawyer IPA & topped with cilantro

SOUTHWESTERN SPRING ROLLS

Shredded pork, cheddar jack, black beans, corn & onion, with sweet chili sauce

CHEDDAR SQUARES

House rolled meatballs tossed in honey sriracha sauce made with Honest Lawyer IPA & topped with cilantro

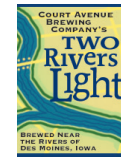
SPINACH & ARTICHOKE DIP

With grilled Naan oven baked flatbread

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.



HANDCRAFTED PREMIUM BEER



Two Rivers Light



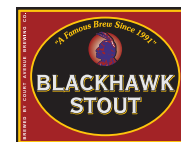
Belgian White



Honest Lawyer IPA



Pointer Brown



BlackHawk Stout



Seasonal



[The Series]

With insanely delicious flavors & teasing aromas, your taste buds are left yearning for more while the rest of you lusts to find out what's next in The Series. The beers in this exclusive line-up are truly something original.

Be original.



21st Amendment Ale APA
Aged in Whiskey Barrels



Zimmerman's Root Beer (NA)



Wertzberger's Ginger Beer (NA)



STEAKS & CHOPS with Brewer's Craft Beer Pairing

309 PRIME RIB*

Aged & slow roasted 12 oz. prime rib, white cheddar mash & house vegetables, sided with horseradish cream & au jus

GRILLED RIBEYE*

Hand-cut ribeye, with sautéed collard greens with bacon, crispy red potatoes & truffled butter

MOLASSES PORK TENDERLOIN*

Molasses & spice marinated pork, with apple cider gastrique, spent grain pretzel stuffing & sautéed green beans with bacon

JACK DANIEL'S PRIME SIRLOIN*

Jack Daniel's marinated sirloin with white cheddar mash & house vegetables

SEARED DUCK*

Served with sweet potato bacon hash, grilled asparagus, finished with Zimmerman's Root Beer sweet glaze

SAGE GORGONZOLA FILET*

Grilled filet, sage gorgonzola cream sauce, asparagus & sweet potato bacon hash

BLACKHAWK BBQ CHOP*

Two bone-in Duroc pork chops smothered in BlackHawk Stout BBQ, with mac & cheese & house vegetables

FRESH FISH & SEAFOOD with Brewer's Craft Beer Pairing

THAI CURRY SCALLOPS* (CONTAINS NUTS) (SPICY)

Seared sea scallops over sautéed peppers, onions & brown rice, tossed in a red curry coconut sauce, topped with chopped peanuts

BLACKENED SALMON GNOCCHI

Blackened salmon over lemon dill gnocchi, with julienned vegetables

PARMESAN ENCRUSTED COD

Oven roasted cod, with crispy red potatoes & house vegetables

SHRIMP ANDOUILLE PASTA (SPICY)

Sautéed shrimp, andouille sausage, corn & penne pasta, tossed in Cajun roasted tomato cream sauce & topped with parmesan & green onion

FISH & CHIPS

Panko breaded Alaskan white fish, fries, cole slaw & tartar

BREW PUB FAVORITES with Brewer's Craft Beer Pairing

JAMBALAYA

Creole style, stewed with shrimp, chicken, andouille sausage, ham & okra, over brown rice, with cornbread

BEEF ENCHILADAS

Seasoned shredded beef, black beans, guajillo sauce & melted cheddar jack, sided with black beans, Spanish rice, sour cream & salsa

BRAISED POT ROAST

Home style beef served over mashed potatoes & roasted vegetables, finished with BlackHawk Stout pan gravy

PESTO CHICKEN PASTA (CONTAINS NUTS)

Grilled chicken, mushrooms, spinach, sun-dried tomatoes, pine nuts & farfalle pasta, tossed in pesto cream sauce & topped with parmesan

CHICKEN PARMESAN

Oven roasted parmesan encrusted chicken breast & parmesan cheese gnocchi, tossed in fire roasted marinara with house vegetables

DR. Z'S MEATLOAF

Topped with Zimmerman's Root Beer sweet glaze, sided with crispy red potatoes & house vegetables

HOMEMADE SWEETS with Brewer's Craft Beer Pairing

BREAD PUDDING (CONTAINS NUTS)

Bread pudding & hot caramel with whipped cream

CHOCOLATE MOUSSE

Smooth & light; made with our own Blackhawk Stout & topped with whipped cream

WINTON COOKIES (3)

Chocolate chip cookie dough in a fried wonton with powdered sugar

CARAMEL APPLE CRISP

Baked cinnamon apples, brown sugared oats & vanilla bean ice cream with hot caramel