



Group Dining Menus

**TASTE, TRY, LAUGH, LOVE AND LIVE LIFE BETTER,
WITH TRUE BREW AND HONEST FOOD
THIS IS GB LIFE.**

THE GORDON BIRSCH BREWERY EXPERIENCE

GORDON BIRSCH PROUDLY SERVES HANDCRAFTED ALES AND LAGERS ALL BREWED ONSITE. EXPERIENCE OUR PASSION FOR BEER BY INCORPORATING A BREWERY EXPERIENCE DURING YOUR GROUP EVENT.**

Options include:

- Complimentary sample of the brewer's choice upon your group's arrival •
Complimentary brewery tour**

THE GORDON BIRSCH BREWERY EXPERIENCE..... \$15.00 per person

Enjoy an evening of beer education. Your guests will have the opportunity to learn about the brewing process, sample the ingredients in their purest form and learn everything there is to know about the brewing process at Gordon Birsch.

Includes a 10 oz. beer with each course. Each beer is hand-selected by the brewer to compliment your menu selections.

Includes a brewery tour.* optional

BEER PAIRING..... \$12.00 per person

The brewer will hand-select 10 oz. beers to pair with each course.

Includes a brewery tour.* optional

TASTING EVENT..... \$6.00 per person

Sampler set of 6 beers per person for your group to enjoy.

Includes a brewery tour.* optional

***Brewery tours must be scheduled in advance.**

****Must be 21 years of age with valid ID to consume alcohol.**

BREWED ONSITE BEERS

NOTHING GOES BETTER WITH FOOD THAN BEER.

There are so many possibilities when seeking out great pairings to complement, contrast, balance or emphasize the various flavor components of both beer and food.

The carbonation and acidity of beer help to cleanse the palate, while the malt backbone of beer makes it the perfect complement to enjoy with a wide variety of foods.

A good starting point for creating a great pairing is to consider the beer styles we offer
And the types of foods you enjoy.

LIGHT & REFRESHING: Our golden export is the perfect example of this style...a clean, crisp, refreshing lager with subtle bready malt characters balanced by noble hops. You may also see Kölsch, English Summer Ale and American Blonde Ale in this category.

FOOD PAIRINGS:

Light and refreshing beers are cleansing and complimentary. Try with seafood, salads, lighter fare, pizza and flatbreads.

MALTY: Beers that highlight the sweet, caramel, toffee and nutty characteristics of malted barley. Märzen is auburn-hued with a smooth caramel malt finish and is our malty flagship, as well as our best selling beer of all time. Other malty brews include Blonde Bock, Maibock, Belgian Dubbel and Irish Red.

FOOD PAIRINGS:

Malty beers are also the perfect companion to almost all foods in that they offer great balance, support many flavor profiles and will cool spicy heat. Great with pizza as well as roasted, grilled and smoked foods, meats and poultry, burgers and spice.

HOPPY: Beers that emphasize the contribution of the hop flower. They are higher in bitterness with accentuated spicy, fruity, herbal, oral or piney aromas. Czech Pilsner is our classic example. Other popular hoppy brews include English Pale Ale, American Pale Ale and IPA.

FOOD PAIRINGS:

Hoppy beers tend to emphasize certain flavors in foods and can also be the balancing act in certain dishes. Spicy foods, roasted pork and poultry are classic pairings.

FRUITY & SPICY: Unique flavors from fermentation are the hallmark of this category. Fruits such as apples, bananas, cherries and oranges can be combined with spices of pepper, cloves and coriander. Hefeweizen is our classic example. You can also expect Belgian styles like Wit, Saison, Strong Blonde and Pale.

FOOD PAIRINGS:

This beer style is a great choice to complement and balance flavors that are similar to those in the beers. Pair with poultry, lighter meats, salads, fruit-driven sauces or chutneys and more robust seafood dishes.

DARK: Beers that derive their dark color and flavors of chocolate and coffee from the use of roasted malts. Schwarzbier is Gordon Biersch's classic example. Other dark varieties include Dunkel, Bock, Brown Ale, Porter and Stout. Dark beers are wonderfully complementary to food flavors. Try with grilled meats, steaks, smoked foods, shellfish and oysters. Dark beers also go well with chocolate contrasts such as coffee and desserts.

STANDARD & PREMIUM BAR PACKAGES

GORDON BIRSCH HANDCRAFTED BEERS \$18.00 Per Person / 2 hours
 (\$8 every hour after)

GORDON BIRSCH HANDCRAFTED BEERS & WINE

Guest's choice from our selection of signature handcrafted beers and house wines of Chardonnay and Cabernet by Canyon Road.....**\$22.00 Per Person / 2 hours**
 (\$10 every hour after)

GORDON BIRSCH HANDCRAFTED BEERS, WINE & LIQUOR

Guest's choice from our selection of signature handcrafted beers and house wines of Chardonnay and Cabernet by Canyon Road. Select Liquors of Absolut, Bacardi, Tanqueri, Sauza Gold, Jack Daniel's, Jim Beam, Dewar's White Label
 (shots not included)**\$26.00 Per Person / 2 hours**
 (\$12 every hour after)

GORDON BIRSCH HANDCRAFTED BEERS & PREMIUM WINE

Guest's choice from our selection of signature handcrafted beers and premium wines of Villa Maria Sauvignon Blanc, Ruffino Lumina Pinot Grigio, Kendal-Jackson Chardonnay, La Crema Chardonnay, Bridlewood Pinot Noir, Murphy-Goode Merlot, Louis Martini Cabernet Sauvignon, La Crema Pinot Noir.....**\$26.00 Per Person / 2 hours**
 (\$12 every hour after)

GORDON BIRSCH HANDCRAFTED BEERS, PREMIUM WINE & LIQUOR

Guest's choice from our selection of signature handcrafted beers, premium wines of Villa Maria Sauvignon Blanc, Ruffino Lumina Pinot Grigio, Kendal-Jackson Chardonnay, La Crema Chardonnay, Bridlewood Pinot Noir, Murphy-Goode Merlot, J. Lohr Seven Oaks Cabernet, La Crema Pinot Noir and select premium liquors of Grey Goose, Bacardi, Bombay Sapphire, Patron Silver, Jack Daniel's, Woodford Reserve and Glenfiddich 12 yr.
 (shots not included)**\$30.00 Per Person / 2 hours**
 (\$16 every hour after)

2-hour minimum required on all bar packages.

Beer, wine and liquor may be purchased through a cash bar.

Drink Tickets and Bar on Consumption also available.

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

COCKTAIL RECEPTION MENUS

(appetizer service for two hours)

THE TASTER

\$21.95 per person

LEGENDARY GARLIC FRIES

Tossed in olive oil, garlic and parsley. A Gordon Biersch classic original since 1988.

BRUSCHETTA

Chopped tomatoes and basil with toasted crostinis brushed with garlic oil.

ASIAN CHICKEN BITES

Fried chicken bites tossed in Hawaiian teriyaki sauce with chiles, green onions and sesame seeds.
Served with sweet lemon glaze.

PIZZAS & FLATBREADS

Chef's assortment of Pepperoni, Italian Cheese, and Mediterranean pizzas. Margherita & California Cobb flatbreads.

THE GROWLER

\$26.95 per person

LEGENDARY GARLIC FRIES

Tossed in olive oil, garlic and parsley. A Gordon Biersch classic original since 1988.

GB BONELESS CHICKEN WINGS

Lightly fried and tossed in your choice of our signature sauces: Spicy Chili Märzen,
Traditional Buffalo or Thai Fire.

FRIED CALAMARI

Served with marinara and spicy lemon remoulade.

PIZZAS & FLATBREADS

Chef's assortment of Pepperoni, Italian Cheese, and Mediterranean pizzas. Margherita & California Cobb flatbreads.

THE KEG

\$31.95 per person

LEGENDARY GARLIC FRIES

Tossed in olive oil, garlic and parsley. A Gordon Biersch classic original since 1988.

BLUE CRAB & ARTICHOKE DIP

Tender lump crab meat & artichokes in a bubbly Parmesan, Romano and cream cheese sauce,
with crostinis and flatbread chips.

SOUTHWEST EGG ROLLS

Stuffed with chicken, black beans, corn, red peppers, onion, carrots, zucchini and pepper jack cheese.

BRATWURST SLIDERS

Märzen simmered sausages on pretzel rolls with caramelized onions and Märzen mustard.

PIZZAS & FLATBREADS

Chef's assortment of Pepperoni, Italian Cheese, and Mediterranean pizzas. Margherita & California Cobb flatbreads.

Special for the cocktail reception menu only – add our beer and wine package for just \$18 per person \$4 savings per person!

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES

HOT PLATTERS

(each platter below is approximately 25 servings)

LEGENDARY GARLIC FRIES

Tossed in olive oil, garlic and parsley. A Gordon Biersch classic original since 1988.
\$36.00

BLUE CRAB & ARTICHOKE DIP

Tender lump crab meat & artichokes in a bubbly Parmesan, Romano and cream cheese sauce,
with crostinis and flatbread chips.
\$152.00

FRIED CALAMARI

Served with marinara and spicy lemon remoulade.
\$90.00

ASIAN CHICKEN BITES

Fried chicken bites tossed in Hawaiian teriyaki sauce with chiles, green onions and sesame seeds.
Served with sweet lemon glaze.
\$85.00

PIZZAS & FLATBREADS

Chef's assortment of Pepperoni, Italian Cheese, and Mediterranean pizzas.
Margherita & California Cobb flatbreads.
\$85.00

each platter below contains 50 pieces

SOUTHWEST EGG ROLLS

Stuffed with chicken, black beans, corn, red peppers, onion, carrots, zucchini and pepper jack cheese.
\$155.00

GB TRADITIONAL CHICKEN WINGS

Lightly fried and tossed in your choice of our signature sauces:
Spicy Chili Märzen, Traditional Buffalo or Thai Fire.
\$55.00

GB BONELESS CHICKEN WINGS

Lightly fried and tossed in your choice of our signature sauces:
Spicy Chili Märzen, Traditional Buffalo or Thai Fire.
\$55.00

WOODFORD RESERVE BOURBON CHICKEN SKEWERS

Grilled chicken skewers brushed with a bourbon glaze.
\$155.00

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

SLIDER PLATTERS

(each platter contains 50 pieces)

GRASS-FED BEEF SLIDERS

with Dijonnaise, arugula, tomato and cheddar cheese

\$205.00

BRATWURST SLIDERS

Märzen simmered sausages on pretzel rolls with caramelized onions and Märzen mustard.

\$185.00

FRENCH DIP SLIDERS

Hand-shaved steak with caramelized onions and horseradish sauce. Served with au jus for dipping.

\$185.00

BBQ CHICKEN SLIDERS

Smoked chicken with Märzen BBQ sauce, apple cider slaw and crispy onions.

\$175.00

BLACKENED FISH SLIDERS

Mahi mahi with Cajun seasoning, tomato, greens and Cajun remoulade.

\$215.00

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

COLD PLATTERS

(each platter is approximately 25 servings)

BRUSCHETTA (V)

Chopped tomatoes and basil with toasted crostinis brushed with garlic oil.
\$75.00

MÄRZEN SHRIMP COCKTAIL

Shrimp steamed in our Märzen lager, served cold with cocktail sauce.
\$95.00

HOUSE SALAD (V)

Tomatoes, cucumbers, carrots, red onions and croutons with choice of dressing.
\$52.00

BREWER'S FRUIT & CHEESE PLATTER (V)

Cheddar, pepper jack, peppercorn boursin, fresh mozzarella, gorgonzola,
grilled crostinis and focaccia bread.

Full Order: \$260.00

Half Order: \$130.00

FRUIT & BERRY PLATTER (V)

A selection of seasonal fruits and fresh berries.
\$127.00

VEGETABLE CRUDITE (V)

Vegetables served with ranch dressing and Märzen balsamic vinaigrette.
\$75.00

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

DESSERT SELECTIONS

(each platter is approximately 25 servings or per person)

WARM APPLE BREAD PUDDING*

Housemade traditional bread pudding served warm from the oven, topped with pecans, vanilla ice cream and whiskey sauce.

\$85.00 per platter
\$6 per person - plated

TRIPLE CHOCOLATE BROWNIE

Made from scratch triple chocolate brownie, served with vanilla ice cream and drizzled with fudge and caramel sauce.

\$85.00 per platter
\$6 per person - plated

APPLE CROSTATATA

Baked apple tart with vanilla bean ice cream, salted caramel sauce and housemade candied apple chips.

\$88.00 per platter
\$6 per person - plated

* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

CLASSIC PLATED LUNCH

ENTRÉE SELECTIONS

(select 3 for your guests to choose from)

TRADITIONAL CAESAR SALAD

Italian cheese and croutons in Caesar dressing.

CHEESEBURGER†

Classic 7 oz. burger with cheddar cheese, lettuce and tomato.
Served with legendary garlic fries.

CBLT SANDWICH

Grilled chicken, bacon, Swiss cheese, crispy onions, tomato, lettuce
and avocado mayo on toasted ciabatta.
Served with our legendary garlic fries.

LINGUINI PRIMAVERA (V)

Crimini & button mushrooms and green beans sautéed with fresh garlic.
Tossed with balsamic vinaigrette, housemade garlic butter, grape tomatoes and linguini.
Topped with feta cheese and fresh basil.

ITALIAN CHEESE PIZZA (V)

Mozzarella, Parmesan and Romano cheeses and herbs over marinara sauce.

\$15.95 per person

Includes unlimited coffee, tea and fountain sodas.

Add dessert for a sweet ending to your meal

(page 9 for selections and pricing)

† These menu items may contain raw or undercooked ingredients. We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

SIGNATURE PLATED LUNCH

ENTRÉE SELECTIONS

(Select 3 for your guests to choose from)

CALIFORNIA CHICKEN SANDWICH

Avocado, Swiss cheese, lettuce, tomato and ranch on toasted ciabatta.

Served with our legendary garlic fries.

3/4 LB DOUBLE BACON DOUBLE CHEESEBURGER†

A ¾ lb. burger with double the bacon and double the cheddar cheese, with lettuce and tomato.

Served with our legendary garlic fries.

BEER-BATTERED FISH & CHIPS

Atlantic cod dipped in beer batter and fried, with tartar sauce, apple cider slaw and salt & pepper fries.

BRUSCHETTA CHICKEN

Grilled chicken with bruschetta tomatoes, mozzarella, basil, Märzen vinaigrette served over brown rice and seasonal vegetables.

HARVEST GRILLED CHICKEN SALAD

Apples, Craisins, grapes, bleu cheese and toasted pecans in creamy herb dressing.

\$17.95 per person

Includes unlimited coffee, tea and fountain sodas.

Add dessert for a sweet ending to your meal

(page 9 for selections and pricing)

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PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

LUNCH BUFFETS

Includes unlimited fountain sodas, coffee and tea

CLASSIC BUFFET

Pick 2 entrées; 2 sides

\$19.95 per person

SIGNATURE BUFFET

Pick 3 entrées; 2 sides

\$22.95 per person

ENTRÉE SELECTIONS

CALIFORNIA CHICKEN SANDWICH

Avocado, Swiss cheese, lettuce, tomato and ranch on toasted ciabatta.

CBLT SANDWICH

Grilled chicken, bacon, Swiss cheese, crispy onions, tomato, lettuce and avocado mayo on toasted ciabatta.

HARVEST GRILLED CHICKEN SALAD

Apples, Craisins, grapes, bleu cheese and toasted pecans in creamy herb dressing.

BRUSCHETTA CHICKEN

Grilled chicken with bruschetta tomatoes, mozzarella, basil, Märzen vinaigrette served over brown rice and seasonal vegetables.

BEER-BATTERED FISH

Atlantic cod dipped in Märzen batter and fried, served with tartar sauce.

SMOKED CHICKEN & MUSHROOM PASTA

Chicken, tomatoes, mushrooms and herbs with bowtie pasta in a gorgonzola & beer cream sauce. Topped with Italian cheeses and green onions.

PIZZAS & FLATBREADS

Chef's assortment of Pepperoni, Italian Cheese, and Mediterranean pizzas. Margherita & California Cobb flatbreads.

SIDES

LEGENDARY GARLIC FRIES

HOUSEMADE POTATO CHIPS

SEASONAL FRUIT

APPLE CIDER SLAW

SEASONAL VEGETABLES

QUINOA & KALE SALAD

BROWN RICE

SPAETZEL & MUSHROOMS

ROASTED GARLIC MASHED POTATOES

HOUSE SALAD

Add dessert platters for a sweet ending to your meal
(page 9 for selections and pricing)

PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

PILSNER PLATED DINNER

SALAD

BABY GREENS

Tossed in Märzen Balsamic Vinaigrette.

ENTREÉ SELECTIONS

(Select 3 for your guests to choose from)

CHICKEN SCHNITZEL

Breaded and pan-fried with crimini mushrooms and spaetzel in a white wine & lemon caper sauce.

SMOKED CHICKEN & MUSHROOM PASTA

Chicken, tomatoes, mushrooms and herbs with bowtie pasta in a gorgonzola & beer cream sauce.
Topped with Italian cheeses and green onions.

SIMPLY GRILLED MAHI MAHI

Brushed with fresh herb butter and lighter beer. Served with brown rice and seasonal vegetables.

PASTA MARINARA (V)

Bowtie pasta tossed in fresh basil and marinara sauce. Topped with fresh mozzarella and Italian cheeses.

3/4 LB DOUBLE BACON DOUBLE CHEESEBURGER†

A ¾ lb. burger with double the bacon and double the cheddar cheese, with lettuce and tomato.
Served with our legendary garlic fries.

DESSERT

TRIPLE CHOCOLATE BROWNIE

Made from scratch triple chocolate brownie, served with vanilla ice cream and drizzled with fudge and caramel sauce.

\$29.95 per person

Includes unlimited coffee, tea and fountain sodas.

Add a shareable platter to start off your meal
(pages 6-8 for selections and pricing)

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PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

BELGIAN PLATED DINNER

SALAD SELECTIONS

(Select 1 for your guests)

BABY GREENS

Tossed in Märzen Balsamic Vinaigrette.

HOUSE SALAD

Tomatoes, cucumbers, carrots, red onions, and croutons with Märzen Balsamic Vinaigrette.

ENTREÉS SELECTIONS

(Select 3 for your guests to choose from)

BRUSCHETTA CHICKEN

Grilled chicken with bruschetta tomatoes, mozzarella, basil, Märzen vinaigrette served over brown rice and seasonal vegetables.

BEER-BATTERED FISH & CHIPS

Atlantic cod dipped in beer batter and fried, with tartar sauce, apple cider slaw and salt & pepper fries.

SIMPLY GRILLED SALMON†

Brushed with fresh herb butter and light beer. Served with brown rice and seasonal vegetables.

10 oz. USDA CHAR-GRILLED TOP SIRLOIN STEAK†

Paired with roasted garlic mashed potatoes and seasonal vegetables.

Choose one sauce to accompany your steak:

Mushroom beer, red wine reduction or gorgonzola garlic.

LINGUINI PRIMAVERA (V)

Crimini & button mushrooms and green beans sautéed with fresh garlic.

Tossed with balsamic vinaigrette, housemade garlic butter, grape tomatoes and linguini.

Topped with feta cheese and fresh basil.

DESSERT

TRIPLE CHOCOLATE BROWNIE

Made from scratch triple chocolate brownie, served with vanilla ice cream and drizzled with fudge and caramel sauce.

\$31.95 per person

Includes unlimited coffee, tea and fountain sodas.

Add a shareable platter to start of your meal

(pages 6-8 for selections and pricing)

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PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

SAISON PLATED DINNER

STARTERS TO SHARE

(Select 2 for your guests)

BRUSCHETTA ~ BLUE CRAB & ARTICHOKE DIP ~ SOUTHWEST EGG ROLLS

SALAD SELECTIONS

(Select 1 for your guests)

HOUSE SALAD

Tomatoes, cucumbers, carrots, red onions, and croutons with Märzen Balsamic Vinaigrette.

TRADITIONAL CAESAR SALAD

Italian cheeses and croutons in Caesar dressing.

ENTRÉE SELECTIONS

(Select 3 for your guests)

WOODFORD RESERVE BOURBON CHICKEN

Glazed with our signature Woodford Reserve Bourbon sauce. Served with roasted garlic mashed potatoes and seasonal vegetables.

WOODFORD RESERVE BOURBON SALMON †*

Grilled and glazed in our signature Woodford Reserve Bourbon sauce.
Served with brown rice and seasonal vegetables.

LOBSTER & SHRIMP MAC 'N CHEESE

Lobster and shrimp with bowtie pasta in a Parmesan-havarti sauce. Topped with tomatoes, green onions and a garlic cheese crostini.

GORGONZOLA RIBEYE†

12 oz. grilled ribeye with signature gorgonzola butter. Served with roasted garlic mashed potatoes and seasonal vegetables.

LINGUINI PRIMAVERA (V)

Crimini & button mushrooms and green beans sautéed with fresh garlic.
Tossed with balsamic vinaigrette, housemade garlic butter, grape tomatoes and linguini.
Topped with feta cheese and fresh basil.

DESSERT SELECTIONS

(Select 1 for your guests)

WARM APPLE BREAD PUDDING*, TRIPLE CHOCOLATE BROWNIE OR APPLE CROSTATA

\$48.95 per person

Includes unlimited coffee, tea and fountain sodas.

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PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

DINNER BUFFETS

(Minimum of 25 guests)

GOLD BUFFET

CHOOSE 2 HOPS LEVEL, 2 BARLEY LEVEL & 3 SIDES

\$50.95 per person

SILVER BUFFET

CHOOSE 2 HOPS LEVEL, 1 BARLEY LEVEL & 3 SIDES

\$45.95 per person

BRONZE BUFFET

CHOOSE 2 HOPS LEVEL, & 3 SIDES

\$40.95 per person

Includes unlimited fountain sodas, coffee and tea

HOPS LEVEL

WOODFORD RESERVE BOURBON CHICKEN†

Exclusively at Gordon Biersch. Grilled and glazed in our signature Woodford Reserve Bourbon sauce.

PASTA MARINARA (V)

Linguini tossed in our house made marinara sauce. Topped with fresh mozzarella.

BEER-BATTERED FISH

Atlantic cod dipped in beer batter and fried, with tartar sauce.

BRUSCHETTA CHICKEN

Grilled chicken with bruschetta tomatoes, mozzarella, basil, and Märzen vinaigrette.

LINGUINI PRIMAVERA (V)

Crimini & button mushrooms and green beans sautéed with fresh garlic.

Tossed with balsamic vinaigrette, housemade garlic butter, grape tomatoes and linguini.

Topped with feta cheese and fresh basil.

SMOKED CHICKEN & MUSHROOM PASTA

Chicken, tomatoes, mushrooms and herbs with bowtie pasta in a gorgonzola & beer cream sauce.

Topped with Italian cheeses and green onions.

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PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.

DINNER BUFFETS

(continued)

BARLEY LEVEL

LOBSTER & SHRIMP MAC 'N CHEESE

Sautéed lobster and shrimp tossed with bowtie pasta in a Parmesan-havarti cheese sauce, tomatoes, green onions and with a garlic cheese crostini.

WOODFORD RESERVE WILD SALMON†*

Grilled and glazed in our signature Woodford Reserve Bourbon sauce.

CAJUN PASTA

Shrimp, chicken and Andouille sausage in Louisiana spices with bowtie pasta and Cajun cream sauce. Topped with green onions.

SIMPLY GRILLED WILD MAHI-MAHI†*

Brushed with fresh herb butter and light beer

MÄRZEN BRATWURSTS

Märzen simmered bratwursts served with Märzen mustard and GB pub sauce.

CHAR-GRILLED USDA CHOICE TOP SIRLOIN

Grilled and sliced.

Select two classic sauces: mushroom beer, red wine reduction or gorgonzola garlic

SIDES

LEGENDARY GARLIC FRIES

SEASONAL FRUIT

SEASONAL VEGETABLES

BROWN RICE

ROASTED GARLIC MASHED POTATOES

HOUSEMADE POTATO CHIPS

APPLE CIDER SLAW

QUINOA & KALE SALAD

SPAETZEL & MUSHROOMS

HOUSE SALAD

**Add a shareable platter to start off your meal and a
dessert platter for a sweet ending!**
(pages 6-9 for selections and pricing)

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PRICES DO NOT INCLUDE SALES TAX OR SERVICE FEES.