

ZORN

BREW WORKS

DINNER ENTRÉES

Dinner Entrées

CHICKEN

Maple Dijon Chicken

Roasted chicken breast glazed in a savory maple dijon sauce.

\$32 Plated/\$28 Buffet

Louisiana Chicken

Breaded buttermilk chicken breast topped with Louisiana red sauce.

\$30 Plated/\$26 Buffet

Vodka Chicken

Chicken breast with roasted garlic in a rich creamy craft vodka sauce with sundried tomatoes.

\$30 Plated/\$26 Buffet

Smoked Beer Can Chicken

Smoked chicken breast w/ beer bbq sauce

\$30 Plated/\$26 Buffet

Red Devil Chicken

Breaded chicken breast lightly sautéed and tossed in a Zorn beer sauce with wild mushrooms.

\$30 Plated/\$26 Buffet

SEAFOOD

Sauteed Scallops

Large shrimp sautéed with artichokes, sundried tomatoes, wine citrus cream sauce, quinoa & brown rice

\$38 Plated

Smoked Grilled Salmon

Garlic dill butter, fresh parsley & herbs

\$37 Plated

Brewery Lodge Walleye

Walleye dipped in our special batter and prepared pan-seared. Served with a homemade garlic aioli.

\$35 Plated

Entree Sides

Select two sides:

Scalloped potatoes

Cole slaw

Green bean almandine

Pasta salad

Roasted Red potatoes

White Cheddar & Garlic Mashed

French Fries

Mac 'n' cheese

Baked Beans

Jasmine Rice Pilaf

Balsamic Glazed Carrots

Parmesan Crusted Broccoli &

Cauliflower

Brussels Sprouts

Steamed Veggie Medley /Fresh

sautéed broccoli, red peppers, red onions, and pea pods.

VEGETARIAN/VEGAN

Roasted Portobello

Stuffed with asparagus, red peppers, basil pesto, roasted red pepper hummus, and balsamic glaze.

\$26 Plated /\$21 Buffet

Roasted Vegetable Risotto

Zucchini, yellow squash, carrots, asparagus, red pepper, roasted red pepper hummus, and garlic w/ wild mushroom asparagus risotto

\$27 Plated/\$22 Buffet

Stuffed Roasted Squash

Stuffed w/ wild mushroom and parmesan cheese

\$27 Plated/ \$22 Buffet

PORK/TURKEY

Grilled Double Pork Chops

brined in Zorn Beer

\$35 Plated

Grilled Pork Loin Medallions

with mushroom demi glaze

\$32 Plated/\$27 Buffet

BEEF

Bourbon Stout Glazed Tri-Tip

\$36 Plated/\$30 Buffet

Grilled Ribeye

8-ounce grilled ribeye with a demi glaze

\$39 Plated

Filet Mignon

8 ounces of Blue Cheese & Horseradish crusted filet

mignon topped with York St mushroom sauce

\$40 Plated

Petite Filet Mignon

6 ounces of Blue Cheese & Horseradish crusted filet mignon topped with York St mushroom sauce

\$32 Plated/\$31 Family style

Zeus Prime Rib

Smoked prime rib w/ Zeus aujus

\$32 Plated/\$33 Carving Station

Asian Braised Short Rib

Lemongrass ginger sauce

\$35 Plated/\$34 Family style /\$30 Buffet

**All styles of service for entrées include a choice of Caesar or house salad, vegetable, homemade bread or cornbread and butter, water, and coffee, tea station. Prices are per person.*

Dinner Pasta Entrees

Wild Mushroom & Chicken Campanelle

Sautéed portobello wild mushrooms, spicy chicken, and parmesan cheese tossed with campanelle pasta in a garlic butter sauce.

\$28 Plated/\$23 Buffet

Mostaccioli

Spicy Italian sausage and pasta tossed in Bolognese sauce. Topped with shaved parmesan.

\$25 Plated/\$20 Buffet

Shrimp Scampi

Trottole noodles and shrimp in garlic cream sauce topped with lemon, parmesan, and bread crumbs.

\$31 Plated/\$26 Buffet

Diablo Wood Fire Pasta

Sautéed shrimp, mushrooms, and trottole in a hurricane peppercream sauce and topped with parmesan cheese.

Lobster Mac 'n' Cheese

Trottole pasta with sautéed lobster claw meat, cheese blend, and parmesan toasted panko crumbs in a creamy cheese sauce.

\$36 Plated/\$31 Buffet

Lemon Veggie Penne

Zucchini, yellow squash, grape tomatoes, and basil in white wine lemon cream sauce. Topped with parmesan.

\$26 Plated/\$21 Buffet

Butternut Squash Ravioli

Butternut squash ravioli, asparagus spears, asiago and parmesan in a sage cheese ground butter sauce.

\$32 Plated/\$27 Buffet

Roasted Red Pepper Cavatappi

Spinach, roasted red pepper, and basil pesto cream sauce. Topped with parmesan.

\$28 Plated/\$24 Buffet

PREMIUM VEGETABLES

Grilled Asparagus Spears

\$1.5 per person

Roasted Vegetables

Julienne carrots, zucchini, red peppers, and asparagus. \$1.5 per person