

Friday, January 29th, 6:00 PM  
Annual Beer Dinner

Beer Battered Shrimp

Chef starts by making his own housemade Beer Batter dipping our large shrimp into the batter and saute them in olive oil and garlic and baked to perfection . Served with a dejon white sause.

Beer Pairing:

Mixed Green Salad with Crushed Walnuts

Our house mixed green salad served in a filo cup with a fig dressing and crushed walnuts

Beer Pairing:

American House New York Strip

Our own Cut Strip and aged to perfection, grilled to your specifications and served with our house made Yukon Gold potatoes, side of beer battered Zucchini then glazed over with a beer infused demi sause.

Beer Pairing:

Red Velvet Pilsner Cake

One of Germany's best cakes infused with one of its favorite beers . Sooped off with a butter cream icing to die for.

Beer Pairing: