

St. Patty's Inspired Beer Dinner • March 15th

FOUR COURSES \$65pp (plus tax & tip)

First Course

Fresh Fruit & Fig Salad

Toasted pistachios, baby arugula balsamic glaze,
feta cheese

Oskar Blues IPA

Second Course

Seared Diver Sea Scallop

Organic baby mushrooms, parmesan risotto ball, truffle oil

Dale's Pale Ale

Third Course

Stout Braised Boneless Beef Short Ribs

Sour braised red cabbage,
black pepper red skin smashed potatoes

Old Chub Scotch Ale

Fourth Course

Vanilla Bean Bread Pudding

w/ Vanilla bean ice cream, stout caramel

Ten Fidy Imperial Stout

Regular Menu & "Steak in the Neighborhood"
Menu available this evening

**Meet the Masters
from Oskar Blues Brewery
& Enjoy Giveaways!**

