

Entrée Menu

Grilled Salmon

Fresh salmon grilled and brushed with basil pesto, served with a warm raspberry vinaigrette

\$20.00 per person

Grilled Halibut

Fresh Halibut Grilled and Served with a warm Roasted red pepper Vinaigrette and topped with fresh basil

Market price

Top Sirloin Steak

All natural Grain Fed Beef Top Sirloin Steak Grilled and served with a Roasted Tomato and Stout Jus

\$16.00 per person

Southern Style Fried Chicken

Free Range Chicken Breast, legs and thighs Marinated in Buttermilk then Fried Golden Brown

\$16.00 per person

Macaroni & Cheese

Elbow macaroni tossed with a three cheese blend and topped with herbed breadcrumbs then baked to perfection

\$10.00 per person

Smoked Beef Brisket

House Smoked Beef Brisket with Stout Barbeque Sauce

\$15.00 per person

Porter Meatloaf

House-made Meatloaf with a touch of Troll Porter, Baked and Served with a Roasted Tomato and Stout Jus

\$13.00 per person

Lasagna Bolognese

Lasagna noodles layered with Meat Ragout, Ricotta, Provolone, Mozzarella and Romano cheeses

\$12.00 per person

Vegetarian Lasagna

Lasagna noodles layered with roasted vegetables, marinara sauce, pesto, mozzarella and ricotta cheeses

\$10.00 per person

Grilled Chicken Breast

In a Basil Sauce with Mushrooms and Roasted Red Peppers

\$9.00 per person