



### **First Course**

**Shrimp Cocktail** – Chilled shrimp served with from scratch cocktail sauce.

**Hop Along Casually** – A golden copper cascade hopped IPA

### **Second Course**

**Chicken Francese** – Lightly breaded chicken breast sautéed with a butter & wine pan sauce, served on a bed of white rice.

**Mango Me Hoppy** – Big fruit notes in this perfectly balanced beer.

### **Third Course**

**Surf & Turf** – Sirloin Medallion topped with lobster and béarnaise, served with butter roasted new potatoes.

**River Bottom Red** – Rusty red ale with copious amounts of malt.

### **Fourth Course**

**Tiramisu** – Layers of ladyfingers soaked in espresso topped with a whipped mascarpone.

**Mintery Knight** – Chocolate & coffee are the stars here, with a subtle hint of mint.