



Entrée orders will be taken when you make your reservation
Three courses for \$49.95/person

Starters

Celebration Salad – Mixed greens tossed in a Raspberry Balsamic Vinaigrette with candied pecans, fresh strawberries, & goat cheese.

Blue Moon Beer Cheese Soup – Blue Moon, smoked Gouda, & cheddar cheese soup topped with garlic chips.

Entrees

Crusted Filet Medallions – Filet of Beef Tenderloin with Blue Cheese crust & a Port Sauce drizzled on top, served with oven roasted baby red potatoes, asparagus, & a beer bread muffin.

Duck a L'Orange – Succulent duck breast pan seared, topped with a classic Grand Marnier orange sauce served with oven roasted baby red potatoes, asparagus, & a beer bread muffin.

Dawley-House Ravioli - Handmade Raviolis stuffed with butternut squash, pine nuts, & parmesan cheese, in a sage brown butter sauce, served with garlic bread.

Buttered Halibut – Flavorful white fish filet broiled, topped with a cilantro lime compound butter, served with lemon cous cous, asparagus, & a beer bread muffin.

Sweets

Chocolate Mousse Cupcake – Rich Chocolate cupcakes topped with a Chocolate mousse frosting.

Brown Butter Apple Crisp – Decadent Apple pie filling topped with crispy home-made crumble.