



Summer Beer Dinner

\$34.95/person includes all Food & Beer

First Course

Shrimp Summer Salad – Chilled shrimp on a bed of mixed greens tossed in a light citrus vinaigrette with raspberries and crumbled chevre.

Raspberry Hefeweizen – Tart and Fruity this is perfect for enjoying on a hot summer day.

Second Course

Citrus Avocado Tuna –Marinated Ahi Tuna pan seared, served on a bed of wilted spinach topped with Avocado slices and a ginger, cilantro, lime sauce.

Sommertime – Crushable hazy pale ale featuring two of Germany's newer hops; Mandarina Bavaria, and Huell Mellon.

Third Course

Beer Beef – Beer marinated Sirloin medallion with lemon Gremolata served with roasted red pepper risotto & bread.

Strom Chaser – Citra Hops give this a big bold flavor in the dry hopped IPA. Golden Red in color with a slightly bitter finish.

Fourth Course

Lemon Bars – Tart and rich lemon bars with a scoop of house lemon ice cream.

Berry Barley Blonde – Blueberry, Raspberry and Blackberry will pair perfectly with this dessert.