

MINNEAPOLIS GOLF CLUB

CATERING MENU



DIRECTOR OF CATERING
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MINNEAPOLIS GOLF CLUB
2001 FLAG AVENUE SOUTH
SAINT LOUIS PARK, MN 55426

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BREAKFAST

Plated

Includes freshly brewed coffee, chilled orange juice and assorted breakfast pastries*, served with a side of fresh fruit

 **MGC Breakfast** \$12.95

cheddar cheese and chive scrambled eggs, hash browns, choice of Applewood smoked bacon or sausage links

Individual Quiche \$11.95

roasted tomato, basil, and fresh mozzarella quiche with basil pesto, breakfast potatoes

Eggs Benedict \$12.95

toasted English muffin with Canadian bacon, poached eggs and hollandaise sauce, breakfast potatoes

 **Steak & Eggs** \$13.95

herb marinated sliced flank steak with house steak sauce, scrambled eggs, breakfast potatoes

Classic French Toast \$9.95

amaretto battered Texas toast with warm maple syrup and powdered sugar, choice of Applewood smoked bacon or sausage links

Buffets

Includes freshly brewed coffee and chilled orange juice
15 guest minimum

MGC Continental \$11.95 | no guest minimum
fresh fruit | assorted breakfast pastries* with cream cheese and whipped butter | yogurt and granola*

The Traditional \$12.95

hot oatmeal with brown sugar, raisins and an assortment of diced fruit | assorted breakfast pastries* with cream cheese and whipped butter

Breakfast Flatbread \$13.95

grilled flatbread* with basil pesto, scrambled eggs, mozzarella and choice of Applewood smoked bacon or Italian sausage | fresh fruit | breakfast potatoes

Sunrise Breakfast \$13.95

breakfast wrap* with scrambled eggs, cheddar and choice of Applewood smoked bacon or Italian sausage | fresh fruit | breakfast potatoes

 **MGC Breakfast** \$16.95

fresh fruit | scrambled eggs | breakfast potatoes | assorted breakfast pastries* with cream cheese and whipped butter | choice of Applewood smoked bacon or sausage links

Buffet Add-ons

General Mills cereal with milk \$3 per person

 **Hard boiled eggs** \$1 per person

 **Yoplait yogurt** \$2.25 per person

Warm caramel rolls \$2 per person

LUNCH ENTRÉES

Includes freshly brewed coffee
Subject to \$1 per person upcharge for each additional entrée choice

Salads

Served with assorted dinner rolls

BLT Panzanella \$12.95

baby romaine, Applewood smoked bacon, heirloom cherry tomatoes, toasted rustic Italian bread, creamy peppercorn and herb dressing

Steak \$16.95

grilled steak, arugula, grilled red onion, gorgonzola, heirloom cherry tomatoes, marinated wild mushrooms, avocado, white balsamic vinaigrette

Salmon \$19.95

grilled Atlantic salmon, Bibb lettuce, haricot verts, avocado, heirloom cherry tomatoes, hard boiled egg, Kalamata olives, spicy herb vinaigrette

Roasted Chicken Caesar \$14.95

herb marinated chicken breast, romaine, shaved parmesan, croutons, lemon wedge, Caesar dressing

Sandwiches

Served with house fried potato chips and a pickle spear

Turkey Club \$13.95

turkey, cheddar, bacon, avocado, lettuce, tomato, roasted garlic mayo, wheat bread

Reuben or Rachel \$13.95

choice of house braised corned beef or smoked turkey, sauerkraut, 1000 island, caraway onion rye bread

Chicken Salad \$12.95

house chicken salad, shredded lettuce, provolone, tomato, croissant

Walleye \$16.95

panko breaded walleye, Bibb lettuce, roasted red pepper tartar sauce, lemon wedge, sourdough hoagie

LUNCH ENTRÉES

Includes freshly brewed coffee, assorted dinner rolls and choice of salad
Served with seasonal vegetable and choice of starch

Subject to \$1 per person upcharge for each additional entrée choice

Chicken

Crispy Tuscan Chicken \$22.95

herb marinated and panko crusted chicken breast,
pancetta cream sauce

Wild Rice Chicken \$18.95

chicken breast stuffed with roasted garlic and herb wild
rice, wild mushroom cream sauce

Chicken Olivia \$18.95

floured and pan seared chicken breast, sundried tomato
and artichoke cream sauce

Tarragon Chicken \$18.95

pan seared chicken breast, roasted chicken tarragon
demi-glace

Almond Chicken \$19.95

almond breaded chicken breast, smoked tomato sauce

Mediterranean Chicken \$18.95

herb marinated chicken breast, Greek salsa

Pork & Beef

Roasted Pork Loin \$18.95

herb roasted pork loin, smoked pork demi-glace

Petite Filet Mignon \$33.95

grilled filet mignon, cabernet demi-glace

Seafood

Pan Seared Atlantic Salmon \$22.95

seared with rosemary butter, sweet orange beurre blanc

Breaded Walleye \$22.95

panko breaded and fried, lemon beurre blanc

Vegetarian

Pasta Primavera \$15.95

pasta tossed with seasonal vegetables, garlic, shallot,
fresh herbs, and white wine cream sauce

Grilled Vegetable Tower \$15.95

vegan | squash, bell peppers, portabella mushrooms,
asparagus, eggplant, herbed risotto, olive oil and
balsamic reduction

Side Salads

Select one

MGC House salad with creamy peppercorn dressing

Classic Caesar salad

 **Strawberry Almond salad** with poppy seed dressing

 **Spinach salad** with warm bacon vinaigrette

Starches

Select one

 **Boursin Whipped Potatoes**

 **Herb Roasted Yukon Potatoes**

 **Wild Rice Pilaf**

 **Roasted Garlic Smashed Baby Red Potatoes**

 **Roasted Fingerling Sweet Potatoes**

 Indicates item is gluten free

LUNCH BUFFETS

Includes freshly brewed coffee
15 guest minimum

Deli Sandwiches \$19.95

smoked turkey breast, black forest ham, genoa salami, egg salad | locally baked breads* | swiss, cheddar, pepper jack, provolone | Bibb lettuce, red onion, sliced tomatoes, pickle chips | Dijon mustard, yellow mustard, mayonnaise | house fried potato chips | choice of one MGC side

Hot Sandwiches \$19.95

Cuban, Philly cheesesteak, BBQ pulled chicken | hoagie rolls*, Cuban bread*, ciabatta rolls* | swiss, cheddar, pepper jack, provolone | house fried potato chips | choice of one MGC side

Backyard Barbeque \$19.95

all beef hamburgers, grilled chicken breasts, choice of brats or hot dogs | hamburger buns*, hot dog buns* | Bibb lettuce, shaved and diced red onion, sauerkraut, relish, sliced tomatoes, pickle chips | Dijon mustard, yellow mustard, ketchup | house fried potato chips | choice of one MGC side

Southwest \$22.95 | 25 guest minimum

beef barbacoa, seasoned chicken, sautéed peppers and onions | warm flour tortillas*, house tortilla chips, cilantro-lime rice | shredded lettuce, jalapeños, shredded Colby jack, diced red onion, black olives, limes, black beans | guacamole, sour cream, corn salsa, tomatillo salsa, pico de gallo | cornbread

Signature \$25.95

wild rice stuffed chicken with wild mushroom cream sauce | breaded* or broiled walleye with lemon beurre blanc | herb roasted Yukon potatoes, seasonal vegetables | assorted rolls* with whipped butter | choice of one MGC side salad

Soup & Salad \$19.95

fresh spinach, mixed greens romaine lettuce | balsamic vinaigrette, Caesar dressing, ranch dressing | cherry tomatoes, cucumbers, shredded carrots, Kalamata olives, bell peppers, red onions, mushrooms, broccoli, cauliflower | hard boiled eggs, crumbled bacon, black forest ham, grilled chicken | cheddar, cottage cheese, blue cheese | sunflower seeds, croutons* | soup du jour* | garlic breadsticks*

Italian \$19.95

fettucine pasta* | alfredo* and marinara sauce | chicken parmesan*, choice of Italian meatballs or Italian sausage and peppers | Caesar salad* | grilled vegetable medley | garlic breadsticks* | parmesan, red pepper flakes

Southern Cookin' \$19.95 | 25 guest minimum

BBQ pulled pork, fried chicken* | mashed potatoes and gravy* | mac & cheese* | collard greens | creamy coleslaw | sliced watermelon | pull-apart rolls* with whipped butter

MGC Sides

Salads

MGC House salad with creamy peppercorn dressing

Classic Caesar salad

 **Strawberry Almond salad** with poppy seed dressing

 **Spinach salad** with warm bacon vinaigrette

Other Sides

Soup du jour

 **Caprese platter**

 **Fresh fruit tray**

 **Potato salad**

 **Creamy coleslaw**

 Indicates item is gluten free

*selected items are **not** gluten free

AFTERNOON BREAKS

Includes freshly brewed coffee
15 guest minimum

Cookie Corner \$8.95

MGC assorted cookies* | assorted potato chips |
choice of fresh fruit or vegetables with ranch dip

Chips N' Dips \$9.95

warm spinach and artichoke dip with crostini* and
crackers* | hummus* and pita chips* | fresh vegetables
with ranch dip

Sweet & Salty \$9.95

MGC assorted bars* | fresh popped popcorn with sea
salt, cheddar cheese and ranch seasonings | pretzels*
with warm cheese dip

The Fiesta \$10.95

tortilla chips with guacamole, house salsa and warm
queso dip | churros* with warm chocolate sauce

Chillin' \$7.95

chocolate dipped strawberries | mini ice cream treats* |
shortbread cookies*

ALA CARTE

Snacks

Assorted Bars	\$25 per dozen	Candy Bars/M&M's	\$1.75 each
Fudge Brownies	\$25 per dozen	 Individual Assorted Nuts	\$1.75 each
MGC Assorted Cookies	\$25 per dozen	Mixed Nuts	\$25 per pound
Bagels and Cream Cheese	\$24 per dozen	Chex Mix	\$2.25 per person
Caramel Rolls	\$24 per dozen	 Potato Chips and Dip	\$3 per person
General Mills Cereal	\$3 each	Pretzels	\$1.25 per person
Nature Valley Bars	\$1.75 each	 Popcorn	\$1.50 per person
 Whole Fresh Fruit	\$1.75 each	 Tortilla Chips and Salsa	\$2 per person
 Yoplait Yogurt	\$2.25 each		

Beverages

Bottled Water 20 oz	\$2.50 each	Iced Tea 6-8 servings	\$9 per carafe
Soda Cans 12 oz	\$2.50 each	Juice 6-8 servings	\$12 per carafe
Sparkling Water 8.45 oz	\$2.50 each	Apple, orange, cranberry, or tomato	
Powerade 20 oz	\$3 each	Coffee 20 servings	\$25 per gallon
Milk carton	\$3 each	Lemonade 18 servings	\$20 per gallon
Herbal Tea packet	\$1.75 each		

 Indicates item is gluten free

APPETIZERS

Priced by the dozen

Seared Ahi Tuna Crostini \$24.95

lavosh crisp, wasabi aioli, soy pudding, sprouts

Sliced Beef Tenderloin Crostini \$20.95

pickled red onion, blue cheese foam, chives

Cuban Crostini \$19.95

pretzel crostini, ham, pulled pork, pickle, swiss, mustard

Caprese Crostini \$19.95

mozzarella, cherry tomato, basil gel

BLT Crostini \$19.95

air bread, bacon, red romaine, tomato jam

 **Swedish Meatballs** \$19.95

 **BBQ Meatballs** \$19.95

 **Beef Barbacoa Mini Tacos** \$22.95

cotija cheese, green pico de gallo, cilantro

 **Chicken Mini Tacos** \$22.95

shredded lettuce, red chimichurri sauce

Walleye Mini Tacos \$26.95

red onion, scallion, sour cream, fire roasted salsa

 **Carnitas Mini Tacos** \$19.95

pickled red onion, cilantro, avocado cream

Tomato Basil Soup Shooters \$19.95

classic grilled cheese

 **Chicken Tortilla Soup Shooters** \$19.95

tortilla strip, lime sour cream

 **Butternut Squash Soup Shooters** \$19.95

cinnamon vanilla cream

 **Italian Sausage Stuffed Mushrooms** \$19.95

 **Boursin Cheese Stuffed Mushrooms** \$19.95

 **Bacon Wrapped Chestnuts** \$21.95

brown sugar glaze

Cheese Curds in a Cone \$21.95

Cheese Curds & Brats \$19.95

Chicken Skewers \$19.95

panko breaded, honey cilantro sauce

Mini Scotch Eggs \$21.95

mustard sauce

Smoked BBQ Chicken Quesadillas \$19.95

lime sour cream

 **Thai Chicken Satay** \$19.95

peanut sauce

Available at Station Only

Beef Sliders \$24.95

caramelized onions, American cheese, ketchup

Turkey Melt Sliders \$24.95

onions, mushrooms, swiss cheese, sourdough

Pulled Pork Sliders \$24.95

barbeque sauce, coleslaw

 **Chicken Wings** \$18.95

ranch dressing, blue cheese dressing, buffalo sauce,

barbeque sauce, celery sticks

Mini Walleye Cakes \$29.95

dill pickle gel

 **Shrimp Cocktail** \$29.95

traditional cocktail sauce

APPETIZERS

Displays

small serves 50, medium serves 100, large

Fresh Fruit

Small \$175 | Medium \$350 | Large \$525
seasonal sliced fruit

Spinach & Artichoke Dip

Small \$75 | Medium \$150 | Large \$300
warm spinach and artichoke dip, crostini*, crackers*, lavosh*

Vegetables & Dip

Small \$125 | Medium \$250 | Large \$375
seasonal vegetables, house black pepper ranch dip

Grilled & Chilled Vegetables

Small \$125 | Medium \$250 | Large \$375
grilled and chilled vegetables, chipotle pepper dip

Cheese Board

Small \$150 | Medium \$300 | Large \$450
imported and domestic cheeses, grapes, berries, assorted crackers*, lavosh*

Charcuterie Board

Small \$200 | Medium \$400 | Large \$600
chef's selected cured meats, imported and domestic cheeses, marinated olives, artichokes, roasted red peppers, crostini*, crackers*, lavosh*

Smoked Salmon \$200 | serves 20

choice of hot-smoked or cold-smoked salmon, parsley, capers, red onion, egg whites, egg yolks, mini bagels*, cream cheese, everything bagel vinaigrette

Hand-Tossed Pizzas \$18.95 each | serves 6

cheese | pepperoni | Italian sausage | BBQ chicken supreme | Margherita | chicken alfredo | meat lovers

Chef Attended Stations

\$100 per chef fee applies

Build Your Own Pasta Bar

\$18.95 per person | 20 guest minimum

Caesar salad* | buffalo mozzarella ravioli*, penne pasta*, spinach tortellini* | alfredo sauce*, marinara sauce, basil pesto | Italian sausage, chicken, shrimp | tomatoes, peppers, onions, garlic, asparagus, mushrooms, artichokes, sundried tomatoes, Kalamata olives, Grana Padano | add garlic breadsticks* for \$1 per person

Carved to Order

Roast Beef Tenderloin \$270 | serves 20

horseradish sour cream, whole grain mustard, baguettes*

New York Strip Loin \$275 | serves 40

au jus, whole grain mustard, baguettes*

Prime Rib of Beef \$375 | serves 40

au jus, horseradish sour cream, baguettes*

Roasted Turkey Breast \$125 | serves 20

roasted garlic aioli, orange cranberry sauce, slider buns*

Pork Loin \$90 | serves 30

whole grain mustard, smoked pork au jus, baguettes*

Maple Glazed Ham \$150 | serves 50

beer mustard, smoked apple sauce, slider buns*

 Indicates item is gluten free

*selected items are **not** gluten free

DINNER ENTRÉES

Includes freshly brewed coffee, assorted dinner rolls and choice of salad
Served with seasonal vegetable and choice of starch
Subject to \$1 per person upcharge for each additional entrée choice

Chicken

Crispy Tuscan Chicken \$27.95

herb marinated and panko crusted chicken breast,
pancetta cream sauce

Wild Rice Chicken \$27.95

chicken breast stuffed with roasted garlic and herb wild
rice, wild mushroom cream sauce

Chicken Olivia \$26.95

floured and pan seared chicken breast, sundried tomato
and artichoke cream sauce

Tarragon Chicken \$26.95

pan seared chicken breast, roasted chicken tarragon
demi-glace

Almond Chicken \$27.95

almond breaded chicken breast, smoked tomato sauce

Mediterranean Chicken \$27.95

herb marinated chicken breast, Greek salsa

Vegetarian

Pasta Primavera \$21.95

pasta tossed with seasonal vegetables, garlic, shallot,
fresh herbs, and white wine cream sauce

Grilled Vegetable Tower \$21.95

vegan | squash, bell peppers, portabella mushrooms,
asparagus, eggplant, herbed risotto, olive oil and
balsamic reduction

Beef

Filet Mignon Petite \$33.95 | Grand \$39.95

grilled filet mignon, cabernet demi-glace

New York Strip \$37.95

grilled New York strip, classic béarnaise sauce

Roasted Tenderloin \$36.95

balsamic and herb marinated, house steak sauce

Braised Beef Short Rib \$33.95

braised short rib, natural pan sauce

Seafood

Pan Seared Atlantic Salmon \$27.95

seared with rosemary butter, sweet orange beurre blanc

Miso Marinated Sea Bass \$39.95

pan seared, brandy citrus cream sauce

Breaded Walleye \$29.95

panko breaded and fried, lemon beurre blanc

Provencal Shrimp \$28.95

skewered jumbo shrimp, tomato and herb sauce

Pork

Roasted Pork Loin \$27.95

herb roasted pork loin, smoked pork demi-glace

Grilled Pork Chop \$32.95

honey brined grilled pork chop, house apple sauce

 Indicates item is gluten free

DINNER ENTRÉES

Includes freshly brewed coffee, assorted dinner rolls and choice of salad
Served with seasonal vegetable and choice of starch
Subject to \$1 per person upcharge for each additional entrée choice

Combo Plates

Minnesota Duet \$34.95

chicken breast stuffed with roasted garlic and herb wild rice, wild mushroom cream sauce | panko breaded walleye, lemon beurre blanc

Filet Mignon & Shrimp \$39.95

grilled petite filet, three jumbo shrimp, classic béarnaise sauce

Tenderloin & Walleye \$39.95

roasted beef tenderloin, house steak sauce | panko breaded walleye, lemon beurre blanc

Tenderloin & Chicken \$39.95

roasted beef tenderloin, cabernet demi-glace | crispy Tuscan chicken, pancetta cream sauce

Filet Mignon & Lobster \$42.95

grilled petite filet, butter poached lobster tail, beurre rouge

Side Salads

Select one

MGC House salad with creamy peppercorn dressing

Classic Caesar salad

 **Strawberry Almond salad** with poppy seed dressing

 **Spinach salad** with warm bacon vinaigrette

Starches

Select one

 **Boursin Whipped Potatoes**

 **Herb Roasted Yukon Potatoes**

 **Wild Rice Pilaf**

 **Roasted Garlic Smashed Baby Red Potatoes**

 **Roasted Fingerling Sweet Potatoes**

Kids Meals

Ages 3-12

Served with a side of fresh fruit

Chicken Tenders \$14.95

choice of French fries or fresh vegetables

Mini Corn Dogs \$14.95

choice of French fries or fresh vegetables

Macaroni & Cheese \$14.95

Spaghetti & Meatballs \$14.95

 Indicates item is gluten free

DINNER BUFFETS

Includes freshly brewed coffee
30 guest minimum

 **Signature** \$30.95

wild rice stuffed chicken with wild mushroom cream sauce | breaded* or broiled walleye with lemon beurre blanc | herb roasted Yukon potatoes, seasonal vegetables | assorted rolls* with whipped butter | choice of one MGC side salad

 **Southwest** \$28.95

beef barbacoa, seasoned chicken, sautéed peppers and onions | warm flour tortillas*, house tortilla chips, cilantro-lime rice | shredded lettuce, jalapeños, shredded Colby jack, diced red onion, black olives, limes, black beans | guacamole, sour cream, corn salsa, tomatillo salsa, pico de gallo | cornbread*

Southern Cookin' \$27.95

BBQ pulled pork, fried chicken* | mashed potatoes and gravy* | mac & cheese* | collard greens | creamy coleslaw | sliced watermelon | pull-apart rolls* with whipped butter

Italian \$27.95

fettucine pasta* | alfredo* and marinara sauce | chicken parmesan*, choice of Italian meatballs or Italian sausage and peppers | Caesar salad* | grilled vegetable medley | garlic breadsticks* | parmesan, red pepper flakes

Side Salads

MGC House salad with creamy peppercorn dressing

Classic Caesar salad

 **Strawberry Almond salad** with poppy seed dressing

 **Spinach salad** with warm bacon vinaigrette

DESSERTS

Plated

Carrot Cake \$8.95

cream cheese frosting, cinnamon crème fraiche

Chocolate Torte \$7.95

caramel painted plate, whipped cream

Fresh Berry Tart \$9.95

raspberry sorbet, dark chocolate sauce

S'mores Cake \$6.95

graham cracker cake, chocolate ganache, charred marshmallow topping, hot fudge

Triple Chocolate Mousse Cake \$9.95

raspberry painted plate

Cheesecake \$9.95 | select one

Classic New York cheesecake with strawberry coulis | raspberry swirl cheesecake with raspberry coulis | turtle cheesecake with toasted pecans, caramel sauce, chocolate sauce

Fresh Apple Tart \$8.95

vanilla bean ice cream, butterscotch

Chocolate Chip Fried Cookie Dough \$7.95

vanilla bean ice cream, whipped cream, chocolate sauce

Hot Fudge Pecan Ball \$7.95

vanilla bean ice cream, hot fudge, whipped cream, cherry

Ice Cream or Sorbet \$4.95

rolled cookie wafer* |  Ice cream: vanilla bean, chocolate, salted caramel, strawberry | Sorbet*: strawberry, raspberry, blood orange, mango

 Indicates item is gluten free

Stations

20 guest minimum

Chef Attended Sundae Bar \$9.95

vanilla bean ice cream, chocolate ice cream, blood orange sorbet* | chocolate sauce, caramel sauce | sprinkles, M&Ms, crushed Oreos* | macerated mixed berries | maraschino cherries | whipped cream

Cheesecake Bar \$10.95

classic New York cheesecake | Oreo crumbs*, graham cracker crumbs* | raspberry sauce, strawberry sauce, chocolate sauce, caramel sauce | blueberries, blackberries, raspberries, strawberries | whipped cream

Chef Attended Pie Bar \$11.95

key lime, lemon meringue, apple, French silk*, and Boston cream* pie fillings | shaved chocolate | fresh meringue | whipped cream

Crisp Bar \$11.95

homemade apple crisp, seasonal fruit crisp with crumb topping | vanilla bean ice cream | chocolate sauce, butterscotch | whipped cream

Ala Carte

Assorted Mini Desserts \$27.95 per dozen

mini pies, chocolate dipped strawberries, petit fours, mini cheesecakes, chocolate mousse cups

Assorted Cookies & Bars \$24.95 per dozen

Assorted Cake Pops \$32.95 per dozen

Chocolate Dipped Strawberries \$27.95 per dozen

*selected items are **not** gluten free

BAR BEVERAGES

All prices include tax and service charge
Additional fees may apply

MGC Rail Cocktails \$6

New Amsterdam Vodka | New Amsterdam Gin |
Cruzan Light Rum, Cruzan Spiced Rum | Jose Cuervo
Tequila | Windsor Canadian Whiskey | J&B Scotch |
E&J Brandy

Call Cocktails \$7

Smirnoff Vodka, Tito's Vodka | Beefeater Gin |
Bacardi Superior Rum, Bacardi Limon, Captain Morgan
Spiced Rum, Malibu Coconut Rum | Sauza Hornitos
Tequila | Canadian Club Whiskey, Seagram's 7
Whiskey, Southern Comfort Whiskey, Jack Daniels
Whiskey | Dewar's Scotch | Jim Beam Bourbon |
Christian Brother's Brandy | Baileys Irish Cream,
Amaretto Disaronno, Kahlúa

Premium Cocktails \$9

Absolut Vodka, Ketel One Vodka, Grey Goose Vodka
| Bombay Sapphire Gin, Tanqueray Gin | Patrón Silver
Tequila | Jameson Irish Whiskey, Crown Royal Whiskey
| Glenlivet 12 Scotch, Johnnie Walker Red Scotch |
Maker's Mark Bourbon | Korbel Brandy | Courvoisier
VS Cognac | Grand Marnier

Wine \$7

Sycamore Lane Merlot, Cabernet Sauvignon,
Chardonnay, Pinot Grigio | Wycliff Brut

Domestic Bottled Beer \$6

Coors Light | Bud Light | Miller Lite | Michelob
Golden Draft Light | Budweiser | Grain Belt Northeast

Premium Bottled Beer \$7

Corona | Amstel Light | New Belgium Fat Tire |
Heineken | Newcastle Brown Ale | Stella Artois |
Crispin Cider

Nonalcoholic Bottled Beer \$5

O'Doul's Original

Michelob Golden Draft Light Tap Beer \$6

Summit EPA Tap Beer \$7

Surly Furious Tap Beer \$9

KEGS

Prices do not include tax and service charge
Special requests will be priced based on
market value

Domestic Keg Beer \$355 & up

Coors Light | Bud Light | Miller Lite | Michelob
Golden Draft Light | Budweiser

Keg Beer \$425 & up

Summit EPA | Grain Belt Northeast | Blue Moon |
Leinenkugel's Honey Weiss

Premium Keg Beer \$500 & up

Surly Furious | Stella Artois

WINE

Prices do not include tax and service charge
Other varieties available by special request

House Wine

Sycamore Lane \$20
California | merlot, cabernet sauvignon, pinot grigio,
chardonnay

White & Rose Wine

St. Paul's Pinot Grigio \$35
Alto Adige, Italy

Sileni Sauvignon Blanc \$32
Marlborough, New Zealand

HD Riesling \$39
Mosel Region, Germany

Roth Chardonnay \$40
Sonoma Coast

Miner Chardonnay \$58
Napa Valley

Rombauer Chardonnay \$64
Carneros

Champs de Provence Rose \$35
Cotes de Provence, France

Sparkling Wine

Wycliff Brut \$20
California

Voveti Prosecco \$35
Veneto, Italy

Red Wine

Bridlewood Pinot Noir \$38
California

Pahli "Alphabets" Pinot Noir \$51
Willamette Valley

Robert Mondavi Merlot \$35
Central Coast

Concannon Cabernet Sauvignon \$38
Paso Robles

Hess Select Cabernet Sauvignon \$47
North Coast

Duckhorn Cabernet Sauvignon \$75
Napa Valley