

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

Gruyere cheese, onion, spinach quiche with mornay sauce, hash browns

Eggs Benedict \$12.95

toasted English muffin with Canadian bacon, poached eggs and hollandaise sauce, hash browns

Classic French Toast \$9.95

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

Chef Attended Stations

\$100 chef fee applies per 25 guests

Omelet Bar \$8.95 per person | 15 guest minimum includes coffee and orange juice

Buffets

Includes coffee and 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, hash browns

Sunrise Breakfast \$13.95

breakfast wrap* with scrambled eggs, cheddar and choice of Applewood smoked bacon or breakfast sausage. fresh fruit, hash browns

 **MGC Breakfast** \$16.95


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

 **Build Your Own Parfait** \$10.95

vanilla and berry Greek yogurt with cinnamon granola, berries, toasted coconut, dark chocolate, toasted almonds, house-made scones, hard boiled eggs

Buffet Add-ons

Assorted cereal cups with milk \$3 per person

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

 **Greek yogurt** \$2.25 per person

Assorted Pastries \$24 per dozen

Warm caramel rolls \$24 per dozen

Bagels and Cream Cheese \$24 per dozen

Nature Valley Bars \$1.75 each

 Indicates item is gluten free

*selected items are **not** gluten free

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, tomato, onion Old Bay 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 \$19.95

herb marinated and panko crusted chicken breast,
pancetta cream sauce

White Wine and Herb Marinated Chicken \$18.95

grilled and marinated chicken breast, smoked tomato
demi-glace

Lemon Chicken \$18.95

floured chicken breast, lemon and herb cream sauce

Almond Chicken \$19.95

almond and panko breaded chicken breast, romesco
sauce

Mediterranean Chicken \$18.95

herb marinated chicken breast, Greek salsa

Chicken Wellington \$21.95

wild mushroom, prosciutto, puff pastry, roasted chicken
demi-glace

Pork & Beef

Roasted Pork Medallions \$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

Spinach Tortellini \$16.95

spinach tortellini, roasted tomatoes, onion, wild
mushroom, and pesto cream sauce

Risotto Cakes \$15.95 | vegan

wilted baby kale, roasted onion jus, heirloom tomatoes

Side Salads

Select one

Classic Caesar salad

MGC House salad with creamy peppercorn dressing

Mediterranean salad with citrus Greek vinaigrette

Strawberry Almond salad with white balsamic

vinaigrette

Wedge salad with blue cheese dressing

Starches

Select one

Boursin Whipped Potatoes

Herb Roasted Yukon Potatoes

Wild and Brown Rice Pilaf

Roasted Garlic Smashed Baby Red Potatoes

Yukon Whipped 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

choice of 1 chicken entrée; Tuscan, white wine & herb, lemon, almond or Mediterranean, breaded 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

Asian Buffet \$24.95


choice of steamed white rice or fried rice, sweet and sour chicken, beef and broccoli, vegetable stir fry, vegetable egg rolls, herb soy sauce, fortune cookies

MGC Sides

Classic Caesar salad

MGC House salad with creamy peppercorn dressing

Mediterranean Salad with citrus Greek vinaigrette

 **Strawberry almond salad** with white balsamic vinaigrette

 **Wedge Salad** with blue cheese dressing

Soup du jour

 **Fresh Fruit Tray**

Greek Salad

 **Potato Salad**

Pasta Salad

 **Creamy Coleslaw**

 **Wellness Salad**

 Indicates item is gluten free

*selected items are **not** gluten free

AFTERNOON BREAKS

Includes freshly brewed coffee
15 guest minimum

The MGC \$8.95

freshly baked cookies*
assorted candy bars
choice of fresh fruit or vegetables with ranch dip

Chips N' Dips \$9.95

French onion dip with house-fried potato chips*
hummus* and pita chips*
vegetables with ranch dip

Sweet & Salty \$9.95

choice of assorted bars* or **freshly baked cookies**
fresh popped popcorn with sea salt, cheddar cheese and ranch seasonings
house-fried tortilla chips with queso, fire-roasted salsa
add freshly made guacamole \$1 per person

Chillin' \$7.95


chocolate dipped strawberries
mini ice cream treats*
shortbread cookies*

BYO Trail Mix \$8.95

peanuts, cashews, almonds, raisins, dried bananas, dried blueberries,
dark chocolate chips, M&M's, cinnamon granola*
fruit tray

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
Freshly Baked 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
Assorted Cereal Cups	\$3 each	 Popcorn	\$1.50 per person
Nature Valley Bars	\$1.75 each	 Tortilla Chips and Salsa	\$2 per person
 Whole Fresh Fruit	\$1.75 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	\$10 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	\$2.50 each	Lemonade 18 servings	\$20 per gallon
Herbal Tea packet	\$1.75 each	Milk 6-8 servings	\$10 per carafe

 Indicates item is gluten free

APPETIZERS

Priced by the dozen

Avocado Toast Crostini \$19.95

avocado, queso fresco, pico de gallo

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

Bruschetta Crostini \$19.95

Bruschetta, parmesan cheese

BLT Crostini \$19.95

French baguette, bacon, bib lettuce, tomato jam

 **Beef Barbacoa Mini Tostada** \$22.95

cotija cheese, green pico de gallo, cilantro

 **Chicken Mini Tostada** \$22.95

shredded lettuce, red chimichurri sauce

Walleye Mini Tostada \$26.95

red onion, scallion, sour cream, fire roasted salsa

 **Italian Sausage Stuffed Mushrooms** \$19.95

 **Boursin Cheese Stuffed Mushrooms** \$19.95

Mini Walleye Cakes \$29.95

dill pickle gel

Meatballs or Turkey Meatballs \$19.95

choice of BBQ, Swedish, Curry sauce, Asian sticky sauce, Cajun or Jerk dry rub

Ham & White Cheddar Croquettes \$21.95

Fresh Herb Croquettes \$21.95

 **Bacon Wrapped Chestnuts** \$21.95

citrus soy glaze

Cheese Curds in a Cone \$21.95

Cheese Curds & Brats \$19.95

Chicken Skewers \$19.95

panko and coconut breaded, honey cilantro sauce

Chicken Flauta \$19.95

lime sour cream

Tandoori Chicken Satay \$19.95

Sweet and spicy yogurt sauce

Fried Tortellini \$19.95

four cheese tortellini, marinara sauce, parmesan, basil

Mini Beef Sliders \$23.95

caramelized onions, American cheese, ketchup

Mini Pulled Pork Sliders \$24.95

barbeque sauce, coleslaw

Mini Hawaiian Sliders \$24.95

smoked ham, Swiss cheese, shaved red onions, pineapple jam, Kings Hawaiian rolls

Mini Buffalo Chicken Sliders \$23.95

pulled chicken, buffalo sauce, blue cheese crumbles, celery curls

Mini Bagel Sliders \$23.95

scrambled egg, bacon, cheddar cheese

Butler Passed Appetizers & Signature Cocktail

price based on drink and appetizers selected,

Create a signature drink and pick one of our appetizers or have Chef create an appetizer to pair with your signature cocktail

APPETIZERS

Displays

small serves 50, medium serves 100,
large serves 150

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*

Vegetables & Dip

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

Cheese Board

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

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*

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

Chicken Wings

Small \$250 | Medium \$475 | Large \$750
buffalo sauce, barbeque sauce, ranch dressing, blue
cheese dressing, celery sticks

Shrimp Cocktail

Small \$375 | Medium \$750 | Large \$1,150
traditional cocktail sauce

BYO Lettuce Wraps

Small \$250 | Medium \$475 | Large \$750
bibb lettuce, pulled chicken, choice of shrimp or beef,
peanuts, cashews, pea pods, diced tomatoes, red
peppers, chick peas, fresh corn, Asian vinaigrette,
peanut sauce, chipotle cream, BBQ sauce

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

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, buns*

New York Strip Loin \$275 | serves 40

au jus, whole grain mustard

Prime Rib of Beef \$375 | serves 40

au jus, horseradish sour cream

Roasted Turkey Breast \$125 | serves 20


roasted garlic aioli, orange cranberry sauce, buns*

Pork Loin \$90 | serves 30

whole grain mustard, smoked pork au jus, buns*

Maple Glazed Ham \$150 | serves 50

beer mustard, smoked apple sauce, 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

White Wine and Herb Marinated Chicken \$26.95

grilled and marinated chicken breast, smoked tomato
demi-glace

Lemon Chicken \$26.95

floured chicken breast, lemon and herb cream sauce

Almond Chicken \$27.95

almond and panko breaded chicken breast, romesco
sauce

Mediterranean Chicken \$27.95

herb marinated chicken breast, Greek salsa

Chicken Wellington \$28.95

wild mushroom, prosciutto, puff pastry, roasted chicken
demi-glace

Vegetarian

Spinach Tortellini \$16.95

spinach tortellini, roasted tomatoes, onion, wild
mushroom, and pesto cream sauce

Risotto Cakes \$15.95 | vegan

wilted baby kale, roasted onion jus, heirloom tomatoes

Beef

Filet Mignon Petite \$33.95 | Grand \$39.95

grilled filet mignon, cabernet demi-glace

Braised Beef Short Rib \$33.95

braised short rib, natural pan sauce

Roasted Tenderloin \$36.95

balsamic and herb marinated, house steak 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

Pork

Roasted Pork Medallions \$27.95


herb roasted pork loin, smoked pork demi-glace

 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

 **Filet Mignon & Poached Shrimp** \$39.95
grilled petite filet, poached shrimp, cabernet demi-glace

Filet & Walleye \$39.95
grilled petite filet, panko breaded walleye, béarnaise sauce

Filet & Tuscan Chicken \$39.95
grilled petite filet, crispy Tuscan chicken, pancetta cream sauce


Side Salads

Select one

Classic Caesar salad

MGC House salad with creamy peppercorn dressing

Mediterranean Salad with citrus Greek vinaigrette

 **Strawberry Almond salad** with white balsamic dressing

 **Wedge Salad** with blue cheese dressing

Starches

Select one

 **Boursin Whipped Potatoes**

 **Herb Roasted Yukon Potatoes**

 **Wild and Brown Rice Pilaf**

 **Roasted Garlic Smashed Baby Red Potatoes**

 **Yukon Whipped 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

 Indicates item is gluten free

DINNER BUFFETS

Includes freshly brewed coffee
30 guest minimum

Signature \$30.95

choice of 1 chicken entrée; Tuscan, white wine & herb, lemon, almond or Mediterranean, breaded 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*

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

Asian Buffet \$24.95


choice of steamed white rice or fried rice, sweet and sour chicken, beef and broccoli, vegetable stir fry, vegetable egg rolls, herb soy sauce, fortune cookies

Side Salads

Classic Caesar salad

MGC House salad with creamy peppercorn dressing

Mediterranean Salad with citrus Greek vinaigrette

 **Strawberry Almond salad** with white balsamic vinaigrette

 **Wedge Salad** with blue cheese dressing

DESSERTS

Plated

Fresh Berry Tart \$9.95

raspberry sorbet, dark chocolate sauce

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

Bread Pudding \$5.95

vanilla bourbon sauce, toasted pecans

Ice Cream or Sorbet \$4.95

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

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

Pie Bar \$11.95

Choose 3: key lime, lemon meringue, apple, French silk,
Boston cream, pecan, pumpkin, served with whipped
cream and vanilla ice cream

Ala Carte

Assorted Mini Desserts \$27.95 per dozen

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

Freshly Baked Cookies \$25 per dozen

Assorted Bars \$25 per dozen

Chocolate Dipped Strawberries \$27.95 per dozen

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

Butler Passed Signature Cocktail & Appetizers

price based on drink and appetizers selected,

Create a signature drink and pick one of our appetizers or have Chef create an appetizer to pair with your signature cocktail

Domestic Bottled Beer \$6

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

Craft Bottled Beer \$7

New Belgium Fat Tire, Heineken, Newcastle Brown Ale, Stella Artois, Crispin Cider, Leinenkugel Honey Weiss, Grain Belt Nordeast

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

Coors Light, Bud Light, Miller Lite, Michelob Golden Draft Light, Budweiser, etc.

Craft Keg Beer \$425

Summit EPA, Grain Belt Nordeast, Blue Moon, Leinenkugel's Honey Weiss, etc.

Premium Keg Beer \$500

Surly Furious, Stella Artois, etc.

WINE

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

House Wine

Sycamore Lane \$20
Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay
California

White & Rosé Wine

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

Sileni Sauvignon Blanc \$32
Marlborough, New Zealand

Clean Slate Riesling \$44
Mosel Region, Germany

Roth Chardonnay \$40
Sonoma Coast

Miner Chardonnay \$58
Napa Valley

Rombauer Chardonnay \$64
Carneros

Champs de Provence Rosé \$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

Seven Falls Merlot \$40
Wahluke Slope

Concannon Cabernet Sauvignon \$38
Paso Robles

Hess Select Cabernet Sauvignon \$47
North Coast

Duckhorn Cabernet Sauvignon \$75
Napa Valley