

# OKTOBERFEST DINING ROOM ENTRÉES

Offered Saturday, October 5th, 12th, and 19th in our Dining Room, Lounge,  
and (weather permitting) our Outdoor Courtyard.

Enjoy Hot Mulled Cider, just \$5.00!

## APPETIZERS

<b>BEER &amp; CHEDDAR SOUP</b>	5
• Cup of creamy house-made cheddar soup flavored with Sam Adams Oktoberfest ADD A WARM SOFT PRETZEL FOR \$2	
<b>SOFT PRETZELS</b>	9
• Three soft pretzels served warm, lightly salted, with mustard and cheese dipping sauces v	
<b>MUSSELS</b>	14
• One pound of mussels steamed in Newcastle beer broth and served with garlic bread	
<b>CRAB FONDUE</b>	18
• Hot crab dip topped with mozzarella cheese, served with homemade tortilla chips GF	
<b>SPINACH AND ARTICHOKE DIP</b>	10
• House made dip, mozzarella cheese, toasted naan bread v	

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All entrées are served with your choice of mixed greens salad or housemade  
soup of the day.

<b>BRATWURST AND SAUERKRAUT</b>	22
• Bratwurst served on traditional sauerkraut with mashed potatoes and green beans with bacon	
<b>PORK LOIN</b>	24
• Apple brined pork loin with mashed potatoes, red cabbage and apples, and green beans with bacon GF	
<b>CHICKEN SCHNITZEL</b>	24
• Lightly breaded and fried chicken breast garnished with lemon and served with mashed potatoes, sauerkraut, and green beans with bacon	
<b>OKTOBERFEST PLATTER</b>	30
• A generous sample of bratwurst, schnitzel, pork loin, sauerkraut, mashed potatoes, red cabbage and apples, and green beans with bacon	

## ENTRÉES

<b>DELMONICO</b>	39
• Fourteen ounce rib-eye steak, pepper-blend seasoned, served with mashed potatoes and vegetable of the day GF	
<b>FRENCHED PORK CHOP</b>	28
• Grilled bone-in Frenched pork chop, finished with Bourbon apple cream sauce, served over roasted root vegetables. GF	
<b>MEDITERRANEAN ROASTED VEGETABLE RAVIOLI</b>	24
• Ravioli stuffed with a blend of carrots, beans, cauliflower, broccoli, peas, corn, onions, peppers, topped with a roasted tomato herb sauce and feta cheese v (without feta V)	
<b>SALMON</b>	29
• Grilled salmon topped with a sweet whiskey glaze and maple candied almonds, served over roasted root vegetables GF	
<b>CHICKEN MARSALA</b>	25
• Seared chicken breast covered in sautéed mushrooms and marsala cream sauce served with mashed potatoes and seasonal vegetable	

v - vegetarian    V - vegan    GF - gluten free    \* - option    \$ - extra charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.