

# Happy New Beer!

## STARTERS

includes one

### MIXED GREEN SALAD

mixed greens, roasted candy cane beets, roasted hazelnuts, heirloom carrots, pickled onions, herbed goat cheese, NE FOGUTTER NEW ENGLAND IPA vinaigrette.

### HOUSEMADE SOUP

pear, sweet potato and brie, cinnamon crostini, and roasted hazelnuts.

## APPETIZERS

includes one

### SHRIMP COCKTAIL

prosciutto wrapped shrimp, DIVISION IPA infused cocktail sauce, charred rosemary.

### LOBSTER PEROGIES

with brown butter crème fraiche.

### HAZELNUT CRUSTED GOAT CHEESE

with cherry port reduction, house baked crackers.

### STEAK FLATBREAD

steak, smoked gorgonzola, caramelized onions, marinated tomatoes, with balsamic reduction.

## ENTREES

choose one

**\$65**

### NY STRIP

35-day dry aged angus beef, port demi, twice baked potato, broccolini. *(add sautéed garlic white wine shrimp for \$10)*

**\$65**

### PAN SEARED HALIBUT

with wild rice pilaf, broccolini, caper and lemon beurre noisette.

**\$50**

### LAKE ERIE PERCH

panko breaded, broccolini, duck fat fries, smoked tartar.

**\$50**

### CHICKEN SUPREME

cauliflower and cream cheese filled, prosciutto wrapped, amaretto cream sauce, goat cheese mashed potato, broccolini.

**\$50**

### WAGYU BURGER

wagyu beef burger, horseradish aioli, lettuce, tomato, buffalo mozzarella, brioche bun, with duck fat fries.

**\$45**

### SWEET POTATO GNOCCHI

with roasted sweet potatoes, roasted beets, enveloped in sage maple cream sauce, served with garlic bread.

## SWEETS

includes one

### ÉCLAIR

with maple pastry cream, chocolate cinnamon ganache.

### OREO CHEESECAKE

