



SEATED DINNER AT THE RESTAURANT

Minimum 15 Guests, 3 Course Dinner, \$55 per person, Gluten Free Bun available +\$3

FIRST COURSE/ APPETIZER

Pretzels with Beer Cheese Dip (1 order per 2 guest) **SECOND COURSE, CHOICE OF**

SECOND COURSE, CHOICE OF

WEDGE SALAD

Iceberg Lettuce, Marinated Tomatoes, Smoked Bacon, Blue Cheese Dressing

BABY GEM CAESAR SALAD

Parmesan Bread Crumbs,
Lemon Parmesan Dressing

TOMATO BISQUE (GF)

Fire Roasted Tomatoes, Fresh Basil, Cream

THIRD COURSE, CHOICE OF

HOBNOBBER BURGER

Three 4oz Smashed Patties, Dill Pickles, Caramelized Onions,
HOBNOB Beer Cheese Sauce, Brioche Bun, French Fries

12 HOUR - PORTER BRAISED SHORTS RIBS

Gare City Brewing Porter Braised Short Ribs, Red Bliss Mashed Potatoes, Roasted Brussel
Sprouts, Horseradish Cream

LOW COUNTRY SHRIMP & GRITS

Spicy Andouille Sausage, Roasted Tomato, Chipotle, Scallions

FISH & CHIPS

11 oz. Beer Battered Haddock, Tartar Sauce, Malt Aioli

POT PIE

Smoked Chicken, Peas, Potatoes, Carrots, Mushrooms, Smoked Bacon

TAVERN SALMON

Edamame-Butternut Succotash, Broccolini,
Lemon Basil Butter

FOURTH COURSE, CHOICE OF

Chocolate Grenache Tart (GF) or Red Velvet Cake