

Amuse Bouche (CHOOSE ONE)

Ⓥ² Vegetable Poke

Maui Sweet Onions, Grilled Shiitake Mushroom, Pineapple, Avocado, Bell Peppers, Daikon Radish, Ogo, Garlic, Shiso Leaf, Fried Sushi Rice, Sweet Soy-Sesame Dressing, Red Pepper Flakes, Sesame Seeds, Furikake, Micro Radish Greens

Creole Beef Lemon Pepper Soup

Creole Spiced Ground Beef, Veal Stock, Sherry, Bell Peppers, Onion, Garlic, Egg, Worcestershire, Tabasco, Lemon, Parsley



**Consuming raw or undercooked meats such as Prime Filet Mignon may increase your risk of foodborne illness*

Do you have a food allergy?

Our team wants to keep you safe. Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanuts, tree nuts, sesame products and other potential allergens in the food production areas of our facility.

Questions? Please speak with a manager.

Three Course Lunch \$25.00 per Person

Entrées (CHOOSE ONE)

Ⓥ Herb-Grilled Portobello Mushroom

Creamed Spinach, Butter, Shallot, Giuseppe Bread, Oven Roasted Tomato Concassé, Balsamic Reduction, Parmigiano Reggiano, Italian Parsley

Beer Battered Fish & Chips

Beardslee Public House Blonde Ale Battered Halibut, House-Cut Fries, Dill-Onion Tartar Sauce, Lemon, Parsley

"Mom's Best" Meatloaf

Ground Angus Beef Infused with Fresh Herbs, Onion, Sautéed Mushrooms, Red Wine, Worcestershire, Roasted Garlic-Rosemary Mashed Potatoes, Molasses Gravy, Frizzled Onions, Rosemary

Turkey Club Burger

Toasted Sourdough Bread, 6 oz. Turkey Patty, Onion, Garlic, Mayonnaise, Bacon, Avocado, Heirloom Tomato, Iceberg Lettuce, House-Cut Fries

Prime Filet Mignon* \$57.00

6.5 oz. USDA Center-Cut Filet Mignon, Herb Butter, Garlic-Rosemary Fried Potato Cake, Molasses Gravy, Asparagus, Thyme

Chef's Recommendation is Medium-Rare

Finish (CHOOSE ONE)

Savory

Bacon Jam Stuffed Roasted Cipollini Onions, Chive

Ⓥ Sweet

Light Creamy Lemon Mousse, Sugared Strawberries, Lemon Poppyseed Cookies, Mint

Additional Offerings

Soft Pretzel Sticks

Served with Beardslee Public House Stout Mustard Butter
\$4.75 (3 pcs.)

Ⓥ Charred Broccoli

Citrus Aioli, Crushed Red Chili Flakes, Pistachios
\$5.75

Green Machine Spritzer

Kale, Spinach, Apple, Green Grapes, Ginger, Mango, Pineapple, Sprite
\$5.75

French Press Coffee

Featuring Caffe Vita – Luna Blend
\$4.25 (17 oz.) or \$5.50 (34 oz.)

A'Siciliana Sodas

Pomegranate | Lemon | Mandarin \$3.75

Tea

Iced or Hot \$4.50