

# MINNEAPOLIS GOLF CLUB

## CATERING MENU



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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

**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, 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

**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, jam 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

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

 **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

 Indicates item is gluten free

**Warm caramel rolls** \$24 per dozen

**Bagels and Cream Cheese** \$24 per dozen

**Nature Valley Bars** \$1.75 each

\*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

 **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

 **Cobb Salad** \$15.95

grilled chicken, diced tomatoes, bacon, carrots, hardboiled eggs, avocado, blue cheese crumbles, mixed greens, green goddess 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

# LUNCH ENTRÉES

Includes freshly brewed coffee, fresh baked Italian bread 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

### **Roasted Chicken** \$19.95

roasted chicken breast, wild mushroom and herb gravy

### **Southwest Chicken** \$18.95

marinated chicken breast, pico de gallo, cilantro

### **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 Loin** \$18.95

herb roasted pork loin, smoked pork demi-glace

### **Petite Filet Mignon** \$34.95

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** \$15.95 | vegan

roasted baby carrots, baby zucchini, wax beans, tomato demi

## 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

## Starches

Select one

### **Smashed Baby Red Potatoes**

### **Boursin Whipped Potatoes**

### **Yukon Whipped Potatoes**

### **Wild and Brown Rice Pilaf**

### **Herb Roasted Yukon Potatoes**

 Indicates item is gluten free

# LUNCH BUFFETS

Includes freshly brewed coffee  
15 guest minimum

## **Soup & Salad** \$19.95

fresh spinach, mixed greens, romaine lettuce, balsamic vinaigrette, French dressing, ranch dressing, cherry tomatoes, cucumbers, shredded carrots, Kalamata olives, bell peppers, red onions, hard boiled eggs, crumbled bacon, Virginia ham, sunflower seeds, farro, cheddar cheese, blue cheese, grilled chicken, croutons\*, soup du jour\*, garlic breadsticks\*

## **MN Buffett** \$24.95

choice of tater tot hot dish\* or chicken hot dish\*, Iron range braised pork, maple roasted seasonal vegetables, wild rice pilaf, strawberry salad, local assorted bread\*

## **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, black beans, limes, guacamole, sour cream, pico de gallo, cornbread\*

## **Italian** \$19.95

fettucine pasta\*, alfredo and marinara sauce, choice of chicken parmesan\* or grilled herb chicken, Italian meatballs or Italian sausage and peppers, Caesar salad\*, grilled vegetable medley, garlic breadsticks\*, parmesan, red pepper flakes

## **Signature** \$25.95

choice of Tuscan chicken\* or Mediterranean chicken, breaded walleye\* with lemon beurre blanc, herb roasted Yukon potatoes, seasonal vegetables, fresh baked Italian bread\* with whipped butter, choice of one MGC side salad

## **Deli Sandwiches** \$21.95

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, fresh fruit tray, choice of one MGC side

## **Backyard Barbeque** \$21.95

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, fresh fruit tray, choice of one MGC side

## 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**

 **Potato Salad**

 **Creamy Coleslaw**

**Greek Salad**

**Italian Pasta Salad**

 **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

**Spicy Tuna Roll** \$24.95

**Asian Beef Crostini** \$20.95

wonton chip, marinate tenderloin, cilantro, cashew pesto, red pepper, sesame seed

**Mini Cubans** \$19.95

pretzel roll, pulled pork, Virginia ham, Swiss cheese, pickles, mustard

 **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

**Meatballs 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

**Southern Shrimp & Grit Croquette** \$29.95

Old Bay mayo and lime

 **Bacon Wrapped Chestnuts** \$21.95

brown sugar glaze

**Cheese Curds in a Cone** \$21.95

**Cheese Curds & Brats** \$19.95

**Chicken Skewers** \$19.95

panko and coconut breaded, honey cilantro sauce

**Tandoori Chicken** \$19.95

Sweet and spicy yogurt sauce

**MGC Pizza Rolls** \$19.95

choice of sausage, pepperoni or vegetable, tomato sauce, mozzarella cheese,

**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

**Chicken Wings** \$23.95

buffalo sauce, barbeque sauce, ranch dressing, blue cheese dressing, celery sticks

**Shrimp Cocktail** \$29.95

traditional cocktail sauce

# 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

### **Hand-Tossed Pizzas** \$18.95 each | serves 6

cheese, pepperoni, Italian sausage, BBQ chicken,  
supreme, Margherita, chicken alfredo, meat lovers

### 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

## 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\*

# 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** \$28.95

herb marinated and panko crusted chicken breast,  
pancetta cream sauce

### **Roasted Chicken** \$28.95

roasted chicken breast, wild mushroom and herb gravy

### **Southwest Chicken** \$27.95

marinated chicken breast, pico de gallo, cilantro

### **Almond Chicken** \$28.95

almond and panko breaded chicken breast, romesco  
sauce

### **Mediterranean Chicken** \$28.95

herb marinated chicken breast, Greek salsa

### **Chicken Wellington** \$29.95

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

## Vegetarian

### **Spinach Tortellini** \$22.95

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

### **Risotto** \$22.95 | vegan

roasted baby carrots, baby zucchini, wax beans,  
tomato demi

 Indicates item is gluten free

## Beef

### **Filet Mignon** Petite \$34.95 | Grand \$40.95

grilled filet mignon, cabernet demi-glace

### **Braised Beef Short Rib** \$34.95

braised short rib, natural pan sauce

### **Roasted Tenderloin** \$37.95

balsamic and herb marinated, house steak sauce

## Seafood

### **Pan Seared Atlantic Salmon** \$28.95

seared with rosemary butter, sweet orange buerre blanc

### **Miso Marinated Sea Bass** \$40.95

pan seared, brandy citrus cream sauce

### **Breaded Walleye** \$30.95

panko breaded and fried, lemon buerre blanc

## Pork

### **Roasted Pork Loin** \$28.95

herb roasted pork loin, smoked pork demi-glace

# 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

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## Starches

Select one

 **Smashed Baby Red Potatoes**

 **Boursin Whipped Potatoes**

 **Yukon Whipped Potatoes**

 **Wild and Brown Rice Pilaf**

 **Herb Roasted Yukon Potatoes**

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## Kids Meals

Ages 3-12

Served with a side of fresh fruit

**Chicken Tenders** \$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 Tuscan chicken\* or Mediterranean chicken, breaded walleye\* with lemon beurre blanc, herb roasted Yukon potatoes, seasonal vegetables, fresh baked Italian bread\* 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, black beans, limes, guacamole, sour cream, pico de gallo, cornbread\*

## Italian \$27.95

fettucine pasta\*, alfredo\* and marinara sauce, chicken parmesan\* or **grilled herb chicken**, choice of Italian meatballs or Italian sausage and peppers, Caesar salad\*, grilled vegetable medley, garlic breadsticks\*, parmesan, red pepper flakes

## MN Buffett \$24.95

choice of tater tot hot dish or chicken hot dish, maple roasted seasonal vegetables, wild rice pilaf, Iron range braised pork, strawberry salad, local assorted bread

## 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

 Indicates item is gluten free

\*selected items are **not** gluten free

# DESSERTS

## Plated

### Fresh Berry Tart \$9.95

raspberry sorbet, dark chocolate sauce

### Triple Chocolate Mousse Cake \$9.95

raspberry painted plate

### Tiramisu \$6.95

chocolate 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

### Bread Pudding \$5.95

vanilla bourbon sauce, toasted pecans

### 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

### 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

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## 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, Malibu  
Coconut Rum, Kingston Spiced Rum, Jose Cuervo  
Tequila, Windsor Canadian Whiskey, J&B Scotch,  
E&J Brandy

## **Call Cocktails \$7**

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum,  
Bacardi Limon, Captain Morgan Spiced 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 Cabernet Sauvignon, Chardonnay, Pinot  
Grigio  
Wycliff Brut

## **Domestic Assorted Bottled Beer \$6**

## **Craft Assorted Bottled Beer \$7**

## **Non-alcoholic Beer \$5**

## **Michelob Golden Draft Light Draft \$6**

## **Summit EPA Draft \$7**

## **Steel Toe Size 7 IPA Draft \$9**

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## **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.

# BOTTLED WINE

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

## House Wine

**Sycamore Lane** \$21  
Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay  
California

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## White & Rosé Wine

**St. Paul's Pinot Grigio** \$44  
Alto Adige, Italy

**Sileni Sauvignon Blanc** \$35  
Marlborough, New Zealand

**Clean Slate Riesling** \$35  
Mosel Region, Germany

**Roth Chardonnay** \$42  
Sonoma Coast

**Miner Chardonnay** \$55  
Napa Valley

**Rombauer Chardonnay** \$75  
Carneros

**Champs de Provence Rosé** \$40  
Cotes de Provence, France

## Sparkling Wine

**Wycliff Brut** \$21  
California

**Belstar Prosecco** \$35  
Veneto, Italy

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## Red Wine

**Chalk Hill Pinot Noir** \$42  
California

**Pahli "Alphabets" Pinot Noir** \$46  
Willamette Valley

**Seven Falls Merlot** \$42  
Wahluke Slope

**Concannon Cabernet Sauvignon** \$36  
Paso Robles

**Hess Select Cabernet Sauvignon** \$42  
North Coast

**Duckhorn Cabernet Sauvignon** \$80  
Napa Valley