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| RPD 2024 Menu |
| **First Course** |
| **Sausage Stuffed Bavarian Pretzels** | **OR** | **Falafel** |
| **House made sausage rolled in pretzel dough and baked. Served with cheese sauce and beer mustard.** | **A zesty mix of chickpeas, garlic, and herbs. Fried and served with yogurt sauce.**  |
| **Second Course** |
| **Soup du Jour** | **OR** | **Brussels Sprout Salad** |
| **Changes weekly. See server for details.** | **A mix of spring greens from our greenhouse and shaved Brussels. Served with dried cherries, apple slices, pepitas, and shaved gouda cheese. Tossed in a tossed in a light mustard vinaigrette**  |
| **Main Course** |
| **Mixed Grill** | **Or**  | **Carbonara Pasta**  |
| **A plentiful offering from the grill.**Ask your server for this weeks offering | **Cheese tortellini with crisp bacon, peas served in a white wine cream sauce and finished with fresh basil.** |
| **Rueben** | **Fish and Chips**  |
| **Tender corned beef cooked on a griddle and served with sauerkraut, 1000 Island dressing and melted Swiss cheese and served on griddled rye bread.** | **Flakey whitefish beer battered and fried. Served with a side of house made chips, slaw and tartar sauce.** |
| **Dessert** |
| **Sticky Toffee Pudding**  | OR | **Tiramisu** |
|  | **Layers of espresso-soaked sponge cake and mascarpone cheese and topped with cocoa powder.** |