

Oktoberfest Dinner Specials

Starters

Jersey Beefsteak Tomato & Local Burrata v

Ripe local tomatoes, lobe of Lioni burrata, extra virgin olive oil, flaky salt, basil, aged balsamic, grilled bread 16

Tender Tips au Poivre

Certified Angus Beef® filet mignon tips sautéed with shallots, brandy, cracked black pepper, demi-glace, cream, butter; puff pastry shell 15

Black Mission Fig Flatbread

North Country Smokehouse bacon, gruyere, gorgonzola, balsamic cream 15

Bavarian Shrimp Cocktail gf

5 colossal wild white shrimp, remoulade sauce, lemon 19

Bavarian Pretzel

Giant Bavarian soft salted pretzel, house cheese sauce, house mustard, cornichon 12

Entrees

Chicken Scarpairello gf

Frenched breast, hot Italian sausage, polenta, broccoli rabe, vinegar pepper sauce 27

Crab Cakes

(2) House made cakes, remoulade sauce, local vegetable, crisp potatoes 34

Day Boat Point Nova Scotia Halibut gf

Butter crumbed and over roasted, Jersey corn puree, paprika cous cous, Jersey summer squash & green bean 34

Braised Boneless Beef Short Rib gf

Slow cooked beef, natural gravy, roasted butternut squash, mashed potato 35

German Style Ravioli with Chicken and Butternut Squash

House made stuffed dumplings with poached and pulled chicken, roasted butternut squash, celery, onions, carrots and herbs; chicken demi-glace 25

Oktoberfest Wurst Platter

Locally crafted Brat, Weiss and Bauernwurst; sweet & sour cabbage, spaetzle, house mustard 23

Desserts

Tres Leches v

Three milks cake with whipped cream and seasonal berries

Flourless Dark Belgian Chocolate Cake gf/v

Raspberry sauce and whipped cream

Patty's Belgian Waffle with Wet Walnuts v

Served with vanilla ice cream, whipped cream

Pumpkin Crème Brule gf/v

Pumpkin spices, blowtorched top

Ricotta Cheesecake gf/v

Crème anglaise, strawberry sauce, whipped cream