

# Christmas eve

## D I N N E R M E N U

### S O U P + S A L A D

**German Onion** | Our version of the classic onion soup made with dark beer. Finished with pretzel croutons, Muenster & gruyere. Broiled until golden brown. \$8 / \$10

**Caesar** | Fresh cut romaine tossed with creamy Caesar dressing, parmesan cheese & garlic croutons. \$15

**Generations Green** | Baby arugula, sliced red onions, cucumbers, dried cranberries, candied pecans & Meir's feta cheese. Served with caramelized apple vinaigrette. \$15

### A P P E T I Z E R S

**Holiday Buds N Spuds** | Deep fried potato gnocchi & Brussels sprouts tossed in truffled basil pesto, local feta cheese & bacon bits. finished with our roasted red pepper coulis. \$15

**Duck Wings** | Deep fried crispy duck wings tossed in our honey garlic sriracha sauce. Served with carrots, celery & our jalapeno blue cheese. \$19

**716 Dip** | Our homemade buffalo chicken dip served hot in a cast iron skillet & finished with blue cheese crumbles & bacon bits. Served with corn chips. \$16

**Calamari Steaks** | Lightly battered & deep-fried calamari steaks. Finished with our green chili aioli & served with marinara sauce. \$22

**Santa's Flatbread** | Creamy garlic sauce, dried cranberries, candied pecans, local feta cheese & baby spinach baked on a thin & crispy crust. Finished with white truffle oil. \$16

**Frosty's Petzel** | Cinnamon brown sugar-coated Bavarian pretzel finished with homemade maple cream sauce. \$14

## E N T R E E S

**Shepherd's Pie** | Chopped bratwurst meatloaf smothered with our cracked black pepper gravy, roasted vegetables & mashed potatoes. Finished under the broiler in a cast iron skillet with gruyere & muenster cheese. \$21

**Sweet & Spicy Pork Chop** | Grilled bone in pork chop finished with our maple chipotle glaze, served with mashed potatoes, roasted vegetables & butter grilled corn bread. \$28

**Seared Salmon** | Butter grilled salmon finished with a basil pesto & parmesan cheese crust. Served with mashed potatoes & roasted vegetables. \$32

**Big Blue Steak** | Flat Iron steak grilled to your liking, finished with our creamy horseradish sauce, bacon bits & blue cheese crumbles. Served with mashed potatoes & roasted vegetables. \$38

**Smoked Chicken** | House smoked airline chicken breast finished with rosemary brown gravy. Served with mashed potatoes & roasted vegetables. \$26

**Gnocchi & Brussels** | Potato gnocchi & roasted Brussels sprouts tossed with caramelized onions & roasted red peppers in a creamy basil pesto sauce. Finished with candied pecans & local feta cheese. \$25

## P U B F A R E

**Wings** | Ten house-rubbed & deep-fried in 100% beef tallow. \$19  
Sauce | spicy cranberry BBQ, maple chipotle, honey garlic sriracha, Sawtooth BBQ, Cajun dry rub, truffle parmesan, hot, medium, mild

**Firetower** | A jumbo salted Bavarian pretzel served with cheese sauce & homemade Bitburger mustard. \$14

**Blackstone Rueben** | Slabbed corned beef, thousand island, gruyere, smoked cheddar & our bacon-apple sauerkraut stuffed in butter grilled marble rye. \$19

**Cheese Pizza** | Homemade pizza sauce & mozzarella cheese. 12"/\$19 16"/\$27  
Add \$1 Each | bacon, pepperoni, sausage, pulled chicken, sliced jalapenos, peppers, baby spinach, caramelized onions, roasted tomatoes

## K I D S

All kids menu items include a juice, milk or fountain soda & are for children 12 & under

**Pasta | Grilled Cheese | Chicken Tenders | Ham/Cheeseburger**

## D E S S E R T

**Apple Tart | Peppermint Cheesecake**  
\$10 - Add ice cream +\$2