

JAZZ FESTIVAL DINNER FRIDAY, MARCH 4, 2022

Featuring Jackie Gillette with Bram Wijnands!

DRINKS

Lounge drinks are an additional charge

SIDECAR

The Sidecar is the ultimate 1920s cocktail. It was created at Harry's New York Bar in Paris, one of the most famous bars in the world. They also take credit for the Bloody Mary. The perfect pairing for a night of jazz.

WHISKEY HIGHBALL

Prohibition made it impossible for the American whiskey industry to function, so moonshiners would make their own versions with "added ingredients like iodine and tobacco". Necessity is the mother of invention.

THE FRENCH 75

The French 75 starts with gin mixed with a dash of simple syrup and lime juice and topped off with champagne. The perfect balance of liquor and bubbles, the French 75 has been a staple since it first made an appearance at the famous New York Bar in Paris in the 1920s.

MAPLE OLD FASHIONED COCKTAIL

A classic old fashioned cocktail — good-quality bourbon and bitters, a hint of local maple syrup from Patterson Maple Farm, and a generous twist of orange peel.

SMALL BITES AND PLATES TO SHARE

BRUSCHETTA — \$7

*Fresh chopped tomatoes, basil and olive oil, served on crostini * V*

CHIPS AND SALSA — \$5

*Tortilla chips served with a mild salsa * GF*

TACO MACARONI AND CHEESE — \$13

Seasoned beef, sautéed peppers and onions, black beans, and homemade macaroni and cheese, all topped with pickled jalapeños

PHILLY MACARONI AND CHEESE — \$13

Sliced sirloin, sautéed peppers, onions, and mushrooms, and homemade macaroni and cheese

PARMESAN TRUFFLE FRIES — \$5

French fries tossed in truffle oil with parmesan and parsley

~ Substitute Sweet Potato Fries add \$2 ~

HUMMUS PLATTER — \$8

*Garlic hummus with fresh carrots and cucumbers, and grape tomatoes served with warm naan bread * V v GF*

HOUSEMADE POTATO CHIPS WITH RANCH DRESSING — \$6

PRETZELS WITH CHEESE AND MUSTARD DIPPING SAUCE — \$7

CRAB FONDUE — \$10.75

*Oven baked crab dip topped with mozzarella cheese, served in a sourdough bread bowl with crackers * GF*

FISH & CHIPS — \$9.75

Beer battered Cod fried to golden perfection and served with French fries

PULLED PORK BBQ SLIDERS — \$10

Plate of four pulled pork BBQ sliders on yeast rolls served with cole slaw

DESSERTS

BOURBON BALL SUNDAE — \$7.50

Vanilla Ice Cream Covered in Sugared Pecans and topped with Jim Beam Bourbon and Hot Fudge Sauce

CHEESECAKE — \$7.50

New York Style Vanilla Bean Cheesecake with Salted Caramel Sauce

FLOURLESS CHOCOLATE TORTE — \$7

*A Rich Chocolate Cake with Peanut Butter Mousse **GF*

AFTER DINNER DRINKS

BAILEY'S IRISH COFFEE — \$8

Starbucks coffee, Baileys Irish Cream, and Jameson, topped with whipped cream

BAILEY'S IRISH CREAM — \$6

A Bailey's pot de creme garnished with whipped cream

IRISH COFFEE — \$8

Jameson, Starbucks coffee, and sugar, topped with whipped cream

V - Vegetarian GF - Gluten Free

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

JAZZ FESTIVAL DINNER

SATURDAY, MARCH 5, 2022

\$30 per person, excluding beverage, tax and gratuity

Featuring Classic Swing Jazz Piano Music Performed by the Incomparable BRAM WIJNANDS!

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ENTRÉES

All entrées are served with our house salad of mixed greens with house-made balsamic vinaigrette dressing, fresh dinner rolls, and your choice of dessert

FILET STYLE SIRLOIN

*Filet Style Sirloin coated with a herb-compound butter. Served with mashed potatoes and seasonal vegetable **GF*

CRAB STUFFED SOLE

*Crab Cake baked with a Sole Filet wrap, served with rice and seasonal vegetable **GF*

CHICKEN MARSALA

Seared chicken breast covered in sautéed mushrooms and marsala cream sauce served with mashed potatoes and seasonal vegetable

EGGPLANT PARMIGIANA

*Eggplant dredged in bread crumbs and topped with marinara and mozzarella cheese, served over fettuccini **V*

DESSERTS

BOURBON BALL SUNDAE

Vanilla Ice Cream Covered in Sugared Pecans and topped with Jim Bean Bourbon and Hot Fundge Sauce

CHEESECAKE

New York Style Vanilla Bean Cheesecake with Salted Caramel Sauce

FLOURLESS CHOCOLATE TORTE

*A Rich Chocolate Cake with Peanut Butter Mousse **GF*

AFTER DINNER DRINKS

BAILEYS AND COFFEE — \$8

Baileys Irish Cream and Starbucks coffee, topped with whipped cream

BAILEY'S IRISH COFFEE — \$8

Starbucks coffee, Baileys Irish Cream, and Jameson, topped with whipped cream

IRISH COFFEE — \$8

Jameson, Starbucks coffee, and sugar, topped with whipped cream

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