



Tavern Dinner Specials

Wednesday, January 2 through Sunday, January 13, 2019

Before placing your order, please inform your server if a person in your party has a food allergy.

Appetizer

POUTINE 8.99

crispy fries loaded with braised beef, topped with cheddar cheese and demi glace, horseradish sour cream drizzle

Entrees

PRIME RIB

Available Thurs. - Sat. after 4:30 pm & all day Sun., While it lasts!

Certified Angus Beef with au jus, choice of two sides,
10 oz. petite cut **21.99** / 14 oz. forge cut **27.99** /
20 oz. king cut **35.99**

Wine Suggestion: Aviary Cabernet Sauvignon 9.75 glass

PORK ALENTAJANA 23.99

marinated pork tenderloin in a spicy tomato sauce,
topped with clams, served with crisped potatoes,
parsley garnish, one side

Wine Suggestion: H. Mynors Red Zinfandel 8.95 glass

CHICKEN CORDON BLEU 16.99

baked boneless chicken breast stuffed with ham and
Swiss cheese, rolled in bread crumbs, topped with a sage
cream sauce, served over garlic mashed potatoes, one side

Wine Suggestion: Kendall Jackson Chardonnay 8.95 glass

Featured Drinks

SANGRIA FLIGHT 15.00

1 red sangria | 1 white sangria | 1 loaded sangria - red or white

STONEFORGE RED OR WHITE SANGRIA

7.50 gls / 20.50 half carafe (3 gls) / 41.00 full carafe (6 gls)

LOADED SANGRIA

Add Champagne: 8.00 gls / 22.00 half carafe (3 gls)
44.00 full carafe (6 gls)

Other Available Beverages

AQUAFINA WATER .99¢

Add a flavor packet to your bottled water; Fruit Punch,
Lemonade, Cranberry Pomegranate, Wildberry Pomegranate

IBC ROOT BEER, REG. & DIET 2.95

Prices and menu items subject to change.

Consuming raw or undercooked meat, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.