

Gordon Biersch[®]

BREWERY • RESTAURANT



PRIVATE DINING MENU

33 EAST SAN FERNANDO STREET
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GROUP MENUS*

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*Subject to change. Please inquire about customized menus.

BANQUET AND CATERING TERMS

We thank you for your interest in Gordon Biersch! The following is a banquet information sheet that should answer any questions you may have about our booking procedures and requirements.

RESERVATIONS: Your group reservation is guaranteed when we receive a signed confirmation sheet with a credit card number to hold the date (regardless of final payment method). The number of guests must be guaranteed 72 hours in advance of your reservation, or the original number confirmed will be charged. ***Final payment is due upon completion of the event.***

DEPOSITS: To reserve your space, we require a credit card number with a signed contract. We will not charge the credit card until the day of the event, unless specified otherwise. For restaurant buy-outs we do require a paid 50% deposit. ***Gordon Biersch reserves the right to require a deposit for any group. Deposits are non-refundable.***

THE HOLIDAYS: During the holiday season, due to increased demand for large parties, there will be a two-week cancellation policy. If a party cancels less than two weeks before the event, 50% of the total will be charged.

PRIVATE ROOMS: To reserve a private room there is a food and beverage minimum purchase. The prices quoted do not include sales tax and gratuity, presented on the final bill. All food and beverages must be charged on one check.

ROOM & TABLE ARRANGEMENTS: We will do our best to accommodate your group in the space preferred by your group although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

MENU: In order for us to provide you with the best service possible, we request large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event.

GUARANTEE: We ask that you guarantee your final guest count 72 hours in advance, which is the count your billing will be based on.

SERVICE FEES: All group events will be charged a 20% gratuity/service charge and sales tax.

Menu items and prices are subject to change.

ADDITIONAL AMENITIES

FLORALS: Our restaurant florist will be happy to create suitable arrangements.

MUSIC: In addition to our in-house music selection, we have available a wide range of musical style bands and D.J.'S through our booking agent. This is for restaurant buy-outs only.

OPEN BAR PACKAGES

A fully stocked bar featuring our call or premium selection of liquors, red and white wines, hand-crafted lagers, soft drinks, juices and mixers, priced per person for a specified period of time.

Call Brands

First Hour.....	\$20.00
Second Hour.....	\$15.00
Third Hour.....	\$10.00

Premium Brands

First Hour.....	\$22.00
Second Hour.....	\$18.00
Third Hour.....	\$12.00

Each additional hour is \$10.00 per person extra

Our call selections are

Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Famous Grouse Scotch, Sauza Gold Tequila

Our house wines are Redwood Creek Chardonnay, Beringer White Zinfandel, Redwood Creek Cabernet, and Beringer Merlot.

Additional bar package option:

Drink Tickets ~ Ask your Sales Manager for details

BEER & WINE PACKAGES

\$10.00 per person/per hour

Gordon Biersch proudly serves German-style hand crafted lagers that are brewed on-site. Our house wine selection includes Redwood Creek Chardonnay, Beringer White Zinfandel, Redwood Creek Cabernet and Stone Cellars Merlot.

FLAGSHIP LAGERS

Golden Export

A smooth, refreshing lager, lightly hopped with a dry finish. Export-style premium beer was first brewed in Dortmund, Germany in the 1870's and quickly became a favorite for exporting to neighboring regions.

Hefeweizen

Hefeweizen (Hay-fa-vite-sen) is an effervescent, top-fermented wheat beer served unfiltered. Because of the specialty yeast used in the brewing process, this beer's aroma suggests hints of banana and clove.

Czech Pilsner

The original pale lager, first brewed in 1842 and it revolutionized the brewing world, as we know it today. Gordon Biersch Czech Pilsner is a Bohemian style Pilsner. Golden hued, medium bodied, accented with a spicy hop character. It is brewed using the traditional decoction style brewing method.

Märzen

A smooth, medium-bodied, auburn lager. Märzen (Maert-zen) means "March" in German; it was named from the Bavarian tradition that it is brewed during the month of March and stored in caves to be consumed in warmer weather. It is a medium-hopped lager with a mildly sweet finish.

Schwarzbier

This lager's name literally means "black beer" in German and although the color may traditionally suggest a heavier body, ours boasts a light body with a chocolate finish. The Schwarzbier has won a gold medal at the 2006 World Beer Cup and a gold medal at the 2007 Great American Beer Festival.

Seasonal Beer Selection

Watch for our seasonal beers brewed fresh year round. Each season we offer a special beer that we feel embraces the season and adds a unique flavor and spirit. Enjoy our traditional German-style beer and anticipate our innovative seasonal blends.

COCKTAIL MENUS

COCKTAIL A

\$20.95 per person

Crispy Artichoke Hearts

Topped with Parmesan Cheese, served with Lemon Aioli.

Bruschetta

Chopped Tomatoes and Basil with Toasted Crostinis brushed with Garlic Butter.

Glazed Chicken Wings

Tossed in a Sweet Chili Glaze with Ginger and Chili Flakes.

Gordon Biersch Garlic Fries

Signature Fries seasoned with Fresh Chopped Garlic, Parsley, Salt and Pepper.

COCKTAIL B

\$23.95 per person

Southwest Egg Rolls

Pulled Chicken, Black Beans, Corn, Roasted Red Peppers and Pepperjack Cheese. Served with a Roasted Jalapeño Ranch Dipping Sauce.

Quick Fried Calamari

Calamari marinated in Worcestershire, Buttermilk and Tabasco.
Tossed in Seasoned Flour. Served with Spicy Marinara and Wasabi Aioli.

Assorted Pizzas

An assortment of our housemade, oven-fired pizzas.

Tapas

Roasted Garlic, Bruschetta, Olive Relish, and Hummus served with Herb Flatbread.

COCKTAIL C

\$27.95 per person

Lump Crab Cakes

Served with Asian Slaw and Cajun Remoulade.

Tapas

Roasted Garlic, Bruschetta, Olive Relish, and Hummus served with Herb Flatbread.

Shrimp and Chicken Potstickers

Traditional Asian Dumplings filled with Chicken, Shrimp, Garlic, Ginger, and Scallions.
Served with Asian Barbecue sauce and Hot Mustard.

Southwest Egg Rolls

Pulled Chicken, Black Beans, Corn, Roasted Red Peppers and Pepper Jack Cheese.
Served with a Roasted Jalapeño Ranch Dipping Sauce.

Prices do not include sales tax and gratuity.

COLD PARTY PLATTERS

Each serves approximately 25 people

Tapas

Roasted Garlic, Bruschetta, Olive Relish, and Hummus served with Herb Flatbread.

\$77.00

Cheese and Cracker Platter

Domestic & Imported Cheeses with assorted Crackers.

\$112.00

Fresh Fruit Platter

An assortment of fresh, seasonal Fruit.

\$80.00

Vegetable Crudités

Seasonal Vegetables served with Bleu Cheese.

\$72.00

Bruschetta

Chopped Tomatoes and Basil with Toasted Crostinis brushed with Garlic Butter.

\$72.00

Märzen Shrimp Cocktail

Shrimp steamed in our Märzen lager, served cold with cocktail sauce.

\$187.00

Blackened Ahi Tuna

Slices of our Blackened Ahi Tuna served Rare with Cajun Remoulade.

\$162.00

Baby Greens

Served with Shredded Carrots and Märzen Vinaigrette.

\$58.00

Chicken Cashew Salad

Iceberg and Romaine tossed with Chicken, Artichoke Hearts, diced tomatoes, Cashews and Feta Cheese with Märzen Vinaigrette.

\$67.00

Caesar Salad

Chopped Romaine tossed with Reggiano Croutons, Parmesan Cheese, and Caesar Dressing.

\$46.00

Prices do not include sales tax and gratuity.

HOT PARTY PLATTERS

Each serves approximately 25 people

Lump Crab Cakes

Pan-fried Crab Cakes with Asian Slaw and Cajun Remoulade.

\$142.00

Shrimp & Chicken Potstickers

Traditional Asian Dumplings filled with Chicken, Shrimp, Garlic, Ginger, and Scallions. Served with Asian Barbecue Sauce and Hot Mustard.

\$102.00

Crispy Artichoke Hearts

Beer battered Artichoke Hearts, tossed in seasoned flour. Sprinkled with Parmesan Cheese and served with Lemon Aioli.

\$80.00

Glazed Chicken Wings

Tossed in a Sweet Chili Glaze with Ginger and Chili Flakes.

\$52.00

Southwest Egg Rolls

Pulled Chicken, Black Beans, Corn, Roasted Red Peppers and Pepper Jack Cheese. Served with a Roasted Jalapeño Ranch Dipping Sauce.

\$64.00

Quick Fried Calamari

Calamari marinated in Worcestershire, Buttermilk and Tabasco.
Tossed in Seasoned Flour. Served with Spicy Marinara and Wasabi Aioli.

\$80.00

Assorted Pizzas

Your choice of 6 of our housemade, oven-fired pizzas.

\$72.00

Prices do not include sales tax and gratuity.

MÄRZEN LUNCH

ENTRÉES

(Choose 3 Entrées for your Group)

Linguini Marinara

Linguini pasta with Fresh Mozzarella, Marinara Sauce & Parmesan Cheese.

Pulled Pork Sandwich

Slow-cooked in our Signature Märzen Barbecue Sauce, served with Cole Slaw.

Southwest Chicken Sandwich

Pepper Jack Cheese & Roasted Red Peppers and Chipotle Mayonnaise on a Baguette. Served with Garlic Fries.

Caesar Salad

Romaine tossed with Reggiano Croutons, Parmesan Cheese, and Caesar Dressing.

Beer Battered Fish and Chips

Served with Cajun Remoulade and Garlic Fries.

Gordon Biersch Cheeseburger

10 oz. USDA choice beef burger cooked medium well and topped with Cheddar Cheese. Served with Garlic Fries.

Grilled Chicken Cashew Salad

Iceberg and Romaine tossed with Grilled Chicken, diced tomatoes, Artichoke Hearts, Feta Cheese, Cashews, and Märzen Vinaigrette.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$20.00 per person

With 2 hours unlimited house beer and wine

\$34.95 per person

With 2 hours unlimited house beer and wine and call liquor

\$49.95 per person

Prices do not include sales tax and gratuity.

DUNKLES LUNCH

STARTER

Bruschetta

Chopped Tomatoes and Basil with Toasted Crostinis brushed with Garlic Butter.

ENTRÉES

(Choose 3 Entrées for your Group)

Roasted Turkey & Swiss Sandwich

Turkey, Baby Greens, Tomato, Watercress Mayonnaise and Swiss Cheese stacked high on Sourdough Bread.
Served with Cole Slaw.

Sweet and Spicy Cashew Chicken Stir Fry

Tossed with Asian Vegetable and served with Jasmine Rice.

Märzen Barbecue Chicken Sandwich

Smoked Bacon, Cheddar Cheese and our Signature Märzen Barbecue Sauce. Served with Garlic Fries.

Grilled Chicken Cashew Salad

Artichoke Hearts, Tomatoes, Cashews and Feta Cheese tossed with Märzen Vinaigrette.

Spinach Salad

Served with Goat Cheese, Bacon, Egg, Mushrooms and Red Onions in Tangy Vinaigrette.

Gordon Biersch Cheeseburger

10 oz. USDA choice beef burger cooked medium well and topped with Cheddar Cheese. Served with Garlic Fries.

Pasta Jambalaya

Chicken, Shrimp, Ham and Andouille Sausage tossed with Orzo.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$25.00 per person

With 2 hours unlimited house beer and wine

\$40.95 per person

With 2 hours unlimited house beer and wine and call liquor

\$54.95 per person

Prices do not include sales tax and gratuity.

HEFEWEIZEN LUNCH

STARTER

Tapas

Roasted Garlic, Bruschetta, Olive Relish, and Hummus served with Herb Flatbread.

ENTRÉES

(Choose 3 Entrées for your Group)

Blackened Mahi Mahi Sandwich

Blackened Mahi-Mahi on a Bun with Cajun Remoulade. Served with Garlic Fries.

Goat Cheese Ravioli

Sautéed Mushrooms, Spinach and Pine Nuts, with fresh Rosemary in a Brown Butter Sauce.

Märzen Barbecue Chicken Sandwich

Smoked Bacon, Cheddar Cheese and our Signature Märzen Barbecue Sauce. Served with Garlic Fries.

Caesar Salad with Chicken or Salmon

Romaine tossed with Reggiano Croutons, Parmesan Cheese, and Caesar Dressing. Topped with your choice of Grilled Chicken or Salmon.

Hummus and Goat Cheese Salad

Hummus and Goat Cheese served over warm Herb Flatbread with Märzen Vinaigrette.

Gordon Biersch Cheeseburger

10 oz. USDA choice beef burger cooked medium well and topped with Cheddar Cheese. Served with Garlic Fries.

Fire Roasted Chicken & Pasta

with Sun-Dried Tomatoes in a Pesto Cream Sauce.

DESSERT

Select one dessert for your group from our specialty desserts menu.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$34.00 per person

With 2 hours unlimited house beer and wine

\$47.95 per person

With 2 hours unlimited house beer and wine and call liquor

\$57.95 per person

Prices do not include sales tax and gratuity.

BUFFET-STYLE LUNCH

Option One - Pick Two Märzen Level

Option Two- Pick Two Märzen Level/One Hefeweizen Level

SIDES

Select two of the following sides:

Classic Caesar Salad

Garlic Mashed Potatoes

Jasmine Rice

Baby Greens tossed with Märzen Vinaigrette

Gordon Biersch Garlic Fries

Cole Slaw

MÄRZEN LEVEL

Southwest Chicken Sandwich – with Pepperjack Cheese & Roasted Peppers on a Crisp Baguette. Topped with a Chipotle Mayonnaise.

Roasted Turkey Sandwich – Turkey, Baby Greens, Tomato, Watercress Mayonnaise, and Swiss Cheese stacked high and served on Sourdough Bread.

Linguini Marinara- Linguini Pasta with fresh Mozzarella, Parmesan Cheese, and Marinara.

Pasta Jambalaya- Chicken, Shrimp, Ham, and Andouille Sausage with Orzo Pasta.

HEFEWEIZEN LEVEL

Goat Cheese Ravioli - Goat Cheese and Ricotta filled Pasta sautéed with Herb Butter, Mushrooms, Pine Nuts, Spinach, and Rosemary.

Cajun Pasta - A Spicy Combo of Andouille Sausage, Chicken, Shrimp & Louisiana Spices in a Tomato Cream Sauce.

Spicy Shrimp Stir Fry - Shrimp sautéed with Asian Vegetables and Stir-Fry Sauce.

Sweet and Spicy Cashew Chicken Stir-Fry - Zesty spice with Asian Vegetables & Cashews.

Fire Roasted Chicken & Pasta - with Sun-Dried Tomatoes in a Pesto Cream Sauce.

Assorted Pizzas - Pick from our signature Hearth Oven Pizzas.

Option One

\$23.95 per person

Includes unlimited Coffee, Tea, and Fountain Sodas

\$39.95 per person

With 2 hours unlimited house beer and wine

\$53.95 per person

With 2 hours unlimited house beer and wine and call liquor

Option Two

\$28.95 per person

\$43.95 per person

\$58.95 per person

Minimum 30 people

Prices do not include sales tax and gratuity.

MÄRZEN DINNER

STARTER

Caesar Salad

Romaine tossed with Reggiano Croutons, Parmesan Cheese, and Caesar Dressing.

ENTRÉES

(Guest selects entrée night of event)

Linguini Marinara

Linguini Pasta with Fresh Mozzarella, Parmesan Cheese, and Marinara.

Citrus Chicken

Grilled Chicken topped with Citrus Butter.
Served with Jasmine Rice and Seasonal Vegetables.

Meatloaf

Made with Ground Beef and Italian Sausage.
Served with Brown Gravy and Garlic Mashed Potatoes.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$26.95 per person

With 2 hours unlimited house beer and wine

\$43.95 per person

With 2 hours unlimited house beer and wine and call liquor

\$57.95 per person

Prices do not include sales tax and gratuity.

DUNKLES DINNER

STARTER

Bruschetta

Chopped Tomatoes and Basil with Toasted Crostinis brushed with Garlic Butter.

SALAD

(Select one for your group)

Caesar Salad

Romaine tossed with Reggiano Croutons, Parmesan Cheese, and Caesar Dressing

Baby Greens

With Märzen Vinaigrette

ENTRÉES

(Select three for your group)

Honey Pecan Salmon

Salmon topped with a Honey Pecan Crust and served with a Dill Cream Sauce.
Served with Jasmine Rice and Seasonal Vegetables.

Chicken Parmesan Cheese

Lightly breaded chicken breast topped with Marinara and Mozzarella. Served with Linguine in a Marinara Sauce.

Fire Roasted Chicken & Pasta

With Sun-Dried Tomatoes in a Pesto Cream Sauce.

Bistro Filet

Char-Grilled Aged Beef Medallions marinated in Ginger Soy Sauce. Served with Garlic Mashed Potatoes and Seasonal Vegetables.

Goat Cheese Ravioli

Sautéed Mushroom, Spinach and Pine Nuts with Fresh Rosemary in a Brown Butter Sauce.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$36.95 per person

With 2 hours unlimited house beer and wine

\$53.95 per person

With 2 hours unlimited house beer and wine and call liquor

\$67.95 per person

Prices do not include sales tax and gratuity.

BLONDE BOCK DINNER

STARTERS

Tapas

Roasted Garlic, Bruschetta, Olive Relish, and Hummus served with Herb Flatbread.

Quick Fried Calamari

Calamari marinated in Worcestershire, Buttermilk and Tabasco. Tossed in Seasoned Flour. Served with Spicy Marinara and Wasabi Aioli

SALAD

(Select one for your group)

Caesar Salad

Romaine tossed with Reggiano Croutons, Parmesan Cheese, and Caesar Dressing

Baby Greens

With Märzen Vinaigrette

ENTRÉES

(Select three for your group)

Barbecued Salmon

Salmon Filet grilled and brushed with Asian BBQ Sauce. Placed on a mound of Sweet Ginger Rice and a bed of Fresh Baby Spinach.

Pecan Crusted Chicken

Served with Garlic Mashed Potatoes and Seasonal Vegetables.

Bistro Filet

Char-Grilled Aged Beef Medallions marinated in Ginger Soy Sauce. Served with Garlic Mashed Potatoes and Seasonal Vegetables.

Goat Cheese Ravioli

Sautéed Mushroom, Spinach and Pine Nuts with Fresh Rosemary in a Brown Butter Sauce.

Pasta Jambalaya

Chicken, Shrimp, Ham, and Andouille Sausage with Orzo Pasta.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$42.95 per person

With 2 hours unlimited house beer and wine

\$59.95 per person

With 2 hours unlimited house beer and wine and call liquor

\$73.95 per person

Prices do not include sales tax and gratuity.

HEFEWEIZEN DINNER

STARTER

Shrimp and Chicken Potstickers - Traditional Asian Dumplings filled with Chicken, Shrimp, Garlic, Ginger and Scallions. Served with Asian Barbecue Sauce and Hot Mustard.

Southwest Egg Rolls - Pulled Chicken, Black Beans, Corn, Roasted Red Peppers and Pepper Jack cheese. Served with a Roasted Jalapeño Ranch dipping sauce.

SALAD

(Select one for your group)

Caesar Salad - Romaine tossed with Reggiano Croutons, Parmesan Cheese, and Caesar Dressing.

Baby Greens - With Märzen Vinaigrette.

ENTRÉES

(Choose 3 Entrées for your Group)

Barbecued Salmon - Salmon Filet grilled and brushed with Asian BBQ Sauce. Placed on a mound of Sweet Ginger Rice and a bed of Fresh Baby Spinach.

Sesame Seared Ahi Tuna – Rare over Udon Noodles tossed with Carrots and Bok Choy in a Miso Vinaigrette.

Flame Grilled New York Steak - 14 oz. NY strip grilled to order with Garlic Mashed Potatoes and Seasonal Vegetables.

Cajun Pasta - Andouille Sausage, Grilled Chicken and Shrimp, and Louisiana Spices tossed with Pasta in a Tomato Cream Sauce.

Mushroom Chicken – Sautéed Chicken Medallion with Märzen mushroom demi-glace. Accompanied by garlic mashed potatoes and seasonal vegetables.

DESSERT

Select one dessert for your group from our specialty desserts menu.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$48.95 per person

With 2 hours unlimited house beer and wine

\$65.95 per person

With 2 hours unlimited house beer and wine and call liquor

\$79.95 per person

Prices do not include sales tax and gratuity.

BUFFET-STYLE DINNER

Option One - Pick Two Märzen Level

Option Two - Pick Two Märzen Level/One Hefeweizen Level

Option Three - Pick Two Märzen Level/Two Hefeweizen Level

SIDES

Select three of the following sides:

Classic Caesar Salad

Seasonal Vegetables

Baby Greens with Märzen Vinaigrette

Garlic Mashed Potatoes

Garlic Fries

Sautéed Vegetable Strings

Jasmine Rice

MÄRZEN LEVEL

Linguini Marinara - Linguini Pasta with Fresh Mozzarella, Parmesan Cheese, and Marinara.

Fire Roasted Chicken & Pasta - with Sun-Dried Tomatoes in a Pesto Cream Sauce.

Citrus Chicken - Grilled Chicken topped with Citrus Butter. Served with Jasmine Rice and Seasonal Vegetables.

Sweet and Spicy Cashew Chicken Stir-Fry - Asian vegetables & Cashews with Zesty Spice.

Chicken Parmesan Cheese - Lightly breaded Chicken Breast topped with Marinara and Mozzarella. Served with Linguine in a Marinara Sauce.

Pasta Jambalaya - Andouille Sausage, Ham, Chicken & Shrimp sautéed in a Spicy Jambalaya Sauce tossed in Orzo Pasta.

Meatloaf - Made with Ground Beef and Italian Sausage. Served with Brown Gravy.

HEFEWEIZEN LEVEL

Barbecue Salmon - Grilled and Brushed with Märzen BBQ Sauce.

Pecan Crusted Salmon - Topped with a Honey Pecan Crust and served with a Dill Cream Sauce.

Mushroom Chicken - Sautéed Chicken Medallion with Märzen Mushroom demi-glace.

Bistro Filet - Char-Grilled Aged Beef Medallions marinated in Ginger Soy Sauce.

Goat Cheese Ravioli - Goat cheese and Ricotta filled pasta sautéed with Herb Butter, Pine Nuts, Spinach, and Rosemary.

Option One

\$40.95 pp

\$57.95 pp - With 2 hours unlimited house beer & wine

\$71.95 pp - With 2 hours unlimited house beer & wine and call liquor

Option Two

\$50.95 pp

\$64.95 pp - With 2 hours unlimited house beer & wine

\$78.95 pp - With 2 hours unlimited house beer & wine and call liquor

Option Three

\$60.95 pp

\$74.95 pp - With 2 hours unlimited house beer & wine

\$88.95 pp - With 2 hours unlimited house beer & wine and call liquor

Minimum 30 people

Prices do not include sales tax and gratuity.

SPECIALTY DESSERTS MENU

Gordon Biersch Desserts are homemade and baked fresh daily
(Please select one for group)

Spiced Carrot Cake

Twin layered Spice Cake with Shredded Carrots and Pecans. Topped with a Silky Cream Cheese Frosting.

Double Chocolate Cake

Chocolate Cake layered with a Fudge Sauce. Frosted with Chocolate Cream Cheese Frosting and placed atop Crème Anglaise sprinkled with Chocolate Shavings.

Strawberry Cheesecake

A New York-Style Cheesecake topped with Housemade Strawberry Sauce and fresh Strawberries.

Bread Pudding

Delicious warm apple bread pudding with Vanilla Ice Cream and Sticky Bun Caramel Sauce.

Lunch Portions

\$3.50 per person

Dinner Portions

\$6.25 per person

Prices do not include sales tax and gratuity.