

THE SIERRA GRILLE
MCNEILL'S BREWING COMPANY BEER DINNER

April 5, 2009

SOUP

served with McNeill's Blonde Bombshell

~ New England Clam Chowder ~

Traditional Style Chowder made with Blonde Ale and Fresh Littlenecks.

APPETIZER

served with McNeill's Dead Horse IPA

~ Beef Tenderloin Skewers ~

Filet mignon marinated in IPA and chiles, with a mac & cheese cake and tangy poppyseed sauce.

INTERMEZZO

served with McNeill's Warlord Double IPA

~ Aged Vermont Cheddar Tasting ~

Cabot Reserve 2 year, Shelburne Farms 2 year, and Grafton Village 2 year,
with hoppy strawberry compote and a housemade cracker.

ENTRÉE OPTIONS

served with McNeill's Ruby Amber Ale

~ Maple Salsa Pork Chop ~

Braised in ale, served with a sweet and spicy yellow tomato salsa

~ Ale Braised Lamb Shank ~

With a roasted vegetable amber ale gravy

~ Vermont Breaded Stuffed Chicken ~

With tart apples, Cheddar, and Andouille sausage and finished with cider-ale blush

~ Panko Crusted Trout ~

Baked crispy and topped with lobster ale cream sauce

All entrees served with corn and red pepper polenta with apple cider reduction

And grilled asparagus with fennel.

DESSERT

served with McNeill's Oatmeal Stout

~ Indian Bread Pudding on a Joe Frogger Cookie

topped with Homemade Granola and Stout Syrup ~