



THE SIERRA GRILLE
SMUTTYNOSE BREWING
BEER DINNER



September 13, 2009

SOUP

served with Smuttynose Farmhouse Saison

~ Abenaki Corn Chowder ~

With roasted local sweet corn, cob-smoked bacon, and Saison reduction.

APPETIZER

served with Smuttynose I.P.A.

~ Lobster Slider ~

Lobster tail and claw with aioli on a slider bun, with spiced curly Belgian fries.

INTERMEZZO

served with Smuttynose Oak Aged Trippel

~ Farmhouse Cheese with Heirloom Tomato ~

Granville Country Store Horseradish Cheddar with Enterprise Farm Heirloom and Husk Cherry Tomatoes.

ENTRÉE OPTIONS

served with Smuttynose Old Brown Dog

~ Yankee Pot Roast ~

Traditional slow-cooked beef tenderloin, with braised vegetables and rich ale gravy

~ Sea Scallops en Croute ~

Jumbo Scallops baked en casserole with a roasted pepper-Gruyere potato crust

~ Stuffed Chicken Breast ~

Panko coated, with Cob Bacon & Fig stuffing and ale gravy

Entrees all with twice-baked potato, Peche Lambic roasted broccoli rabe,
and Crème Brule Stout glazed carrots.

DESSERT

served with Smuttynose Imperial Stout

~ Imperial Cinnamon Bun ~

Made with Stout and topped with cream cheese-Stout glaze.