

THE SIERRA GRILLE

SOUTHERN TIER BREWING COMPANY

April 13, 2008

SOUP

served with Southern Tier Tripel

~ Cream of Tomato ~

Rich and creamy with a mini grilled cheese sandwich.

APPETIZER

served with Southern Tier Unearthly India Pale

~ Pig in a Blanket ~

Duck sausage baked in buttery puff pastry, with ale-mustard dipping sauce.

INTERMEZZO

served with Southern Tier Backburner Barleywine Style Ale

~ Deviled Egg ~

Classic filled boiled egg with a pepperoni-cheese cracker.

ENTRÉE OPTIONS

served with Southern Tier Big Red Imperial Red Ale

~ Meatloaf ~

Beef and pork baked with ale, aged Asiago, fresh herbs and locally cured bacon.

~ Poultry Pot Pie ~

Chicken and duck simmered with fresh vegetables in a rich ale gravy, with a flaky pastry top crust.

~ Baked Stuffed Shrimp ~

Colossal shrimp stuffed with cornbread and lobster, with an ale beurre blanc.

~ Vegetarian Shepherds' Pie ~

Seasoned tempeh layered with garden vegetables and roasted garlic mashed potatoes.

Entrees served with baked green bean casserole, panko-crusted mac & cheese, dinner roll and butter.

DESSERT

served with Southern Tier Choklat Imperial Stout

~ Whoopie Pie ~

Individual layered chocolate minicakes with creamy Choklat Stout filling.