

# APPETIZERS

## Cheese Curds | \$8

Breaded Wisconsin cheddar cheese curds served with our house red sauce.

## Pretzel Sticks | \$7

A generous portion of warm pretzel sticks served with a house made Surley cheese sauce.

## Sriracha Shrimp | \$8

Large poached shrimp tossed in our house Sriracha glaze, Served with Asian slaw and wonton crisps.

## Caprese Appetizer | \$7

Thick sliced vine ripen tomatoes, fresh mozzarella cheese, olive oil, basil and balsamic syrup served with a warm parmesan crusted crostini.

# MATINEE

*All entrées are included in your ticket price.*

## Swedish Meatballs

Swedish meatballs on a bed of mashed potatoes and topped with our homemade Swedish sauce.

## Pot Roast

Slow roasted beef roast, served with mashed potatoes and vegetable du jour.

## Cod a la Fromage

Breaded and baked cod loins topped with fromage sauce and served with mashed potatoes and vegetable du jour.

## Cranberry Chicken

Grilled chicken breast finished with cranberry infused demi glaze and cranberry mint relish. Served with mashed potatoes and vegetable du jour.

## Florentine Ravioli

Spinach and cheese filled ravioli. Topped with marinara and fresh basil. Served with a breadstick. -V

# DESSERT

## Warm Apple Crisp | \$7

Warm apple crisp served with a scoop of French vanilla ice cream and whipped cream.

## Chocolate Torte | \$7

Rich chocolate torte with whipped cream. -GF

## Layer Chocolate Cake | \$7

Buttery chocolate cake with a layer of chocolate mousse and topped with chocolate ganache.

## Salted Caramel Cheesecake Martini | \$7

A scoop of creamy cheesecake with an almond crust and salted caramel topping. -GF

GF - Gluten Free  
V - Vegetarian