



CATERING & EVENTS MENU

Belterra[®]
CASINO RESORT



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Below are some helpful hints for the planning of your catered event.

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All prices are subject to applicable sales tax and 22% service charge.

A \$100 surcharge applies for groups under 25 people.

A \$75 attendant fee applies to each action station.

Lunch menu served after 5:00pm Sunday – Friday and 4:00pm Saturday will be subject to dinner pricing.

Menu selections are due 21 days prior to your event and final guarantee numbers are due 72 hours prior to your event.

Menu selections & final guarantee numbers received after these deadlines are subject to additional fees.

Pricing is considered per person unless stated otherwise.

When choosing hors d'oeuvres, please keep the following in mind:

Hors d'oeuvres served as an appetizer, calculate 3–4 pieces per person

Hors d'oeuvres served as a meal, calculate 8–9 pieces per person

As always, we are here to help with ideas or suggestions to ensure your event is a success!

Thank you for choosing Belterra Casino Resort!



BREAKFAST

BREAKFAST TABLES

All breakfast buffets are served with freshly brewed regular and decaffeinated coffee, assorted teas, and choice of any two of the following chilled juices: orange, grapefruit, cranberry, tomato, or apple

THE SUNRISE 28

Sliced fresh tropical fruit, melon, berries, crisp bacon, farm fresh scrambled eggs, breakfast potatoes, house made biscuits and gravy, freshly baked muffins, Danish, pastries and croissants with sweet butter and preserves

THE CONTINENTAL 17

Sliced fresh tropical fruit, melon, berries, freshly baked muffins, Danish, pastry, and croissants with sweet butter and preserves

THE HEALTHY START 18

Assorted fresh whole fruit, with grapes and strawberries, steel cut oatmeal with golden raisins and brown sugar, gourmet bagels with cream cheese and fruit preserves, assorted yogurts

OMELET STATION 10

Farm fresh eggs, egg whites and cholesterol-free egg substitute made-to-order
Choice of shredded cheese, mushrooms, tomatoes, bell pepper, diced ham, onion, spinach



BREAKFAST

BREAKFAST A' LA CARTE ADDITIONS price per guest except where noted

cheddar grits 4

bacon, cheddar jack, spinach, quiche 4

country link sausage or turkey sausage patties 4

assorted dry cereal and granola, milk | whole, 2% or skim 4

steel cut oatmeal | brown sugar, raisins 4

waffle table | belgian waffles, fresh berries, whipped cream, candied pecans 5

applewood smoked bacon 4

breakfast burrito | salsa, sour cream 4

assorted individual yogurt 4

fresh fruit shooters | watermelon water 4

eggs benedict | orange accented hollandaise, julienne vegetable garnish 5

grilled egg white panini | tomato, wheat berry bread 5

grilled egg & cheddar | french bread 5





BREAKS

COFFEE, TEA & WATER SERVICE

COFFEE BREAK SELECTIONS

HOT BEVERAGE BREAK

freshly brewed regular, decaffeinated coffee and hot tea selection

2 hours 8

4 hours 10

8 hours 12

COLD BEVERAGE BREAK

assorted soft drinks, bottled, sparkling and still mineral waters

2 hours 8

4 hours 10

8 hours 12

HOT & COLD BEVERAGE BREAK

2 hours 10

4 hours 12

8 hours 14





BREAKS

THEMED BREAK SERVICE maximum 30 minute service time

Breaks are served with freshly brewed coffee, decaffeinated coffee, soft drinks and assorted teas, bottled sparkling and still mineral waters

BELEZA 19

seasonal whole fruit, fresh fruit shots with watermelon water, granola bars, individual yogurt, nutra-grain bars

SWEET SPOT 17

chocolate chip cookies, ghirardelli® brownies, strawberry-lemon shooter, assorted filled mini cupcakes

7TH INNING STRETCH 19

warm soft pretzel sticks with mustard and warm cheddar sauce, build your own nacho bar, individual bags of roasted peanuts, fresh popped popcorn with butter, assorted jones® bottled soda

BEVERAGE ADDITIONS

freshly brewed coffee | regular & decaffeinated 45 gallon

selection of premium hot tea 45 gallon

fresh orange or grapefruit juice 26 carafe

chilled tomato, V8®, apple or cranberry juice 24 carafe

tropical fruit nectars or natural fruit spritzers 5 each

whole, 2% or skim milk 24 carafe

fresh lemonade 34 gallon

bottled water | still & sparkling 3 each

assorted soft drinks 3 each

fresh fruit punch 34 gallon

republic of tea® | premium bottled iced tea 6 each

FOOD ADDITIONS

NOSH cinnamon rolls 12 rolls

sliced breakfast bread | marble, banana nut, poppy seed, apple walnut 4 per guest

fresh fruit shooters | watermelon water 4 per guest

chef's smoothie of the day 5 per guest

chocolate covered strawberries 24 dozen

assorted donuts 28 dozen

danish pastry, muffins or croissants 28 dozen

assorted granola or energy bars 3 each

assorted bagels | flavored cream cheese 28 dozen

sliced seasonal fruits & berries | yogurt dip 6 per guest

assorted yogurts 4 each

whole fresh fruit 4 each

house-baked cookies | chocolate chunk, oatmeal raisin, peanut butter 28 dozen

premium mixed nuts 28 pound

individual bags of potato chips, popcorn, pretzels 4 each

tri-color tortilla chips | salsa 20 pound



THE BELTERRA "STEWARDS"

MEETING PACKAGE 55 (PER PERSON)

All breaks are served with freshly brewed regular, decaffeinated coffee, selection of premium hot tea or assorted soft drinks, bottled sparkling and still mineral waters

CONTINENTAL BREAKFAST

Fresh orange juice, cranberry juice, grapefruit juice and V8®

Homemade breakfast pastries, bagels with butter, fruit preserves and cream cheese

Sliced fresh seasonal fruit

Freshly brewed regular, decaffeinated coffee, premium selection of hot tea with honey and lemon

Assorted soft drinks and bottled water

MID-MORNING

A complete refreshment of regular, decaffeinated coffee, tea, soft drinks and bottled water

ROLL IN LUNCH

Cavatappi pasta salad

Mixed green salad with assorted dressings

Selection of sliced ham, smoked turkey and roast beef

Assorted relishes and condiments

Sliced domestic cheeses

Rolls and bread

Homemade cookies

AFTERNOON

Refresh regular and decaffeinated coffee, tea, assorted soft drinks and bottled water

SNACK SELECTION

Jumbo warm pretzels with warm cheddar cheese sauce



LUNCH BUFFETS

All buffets come with freshly brewed regular, decaffeinated coffee and assorted tea

AMERICAN GRILL BUFFET 37

assorted sliced fruit tray with berries

mixed greens salad | tomatoes, cucumbers, ranch and italian dressing

marinated grilled bbq chicken breast | pineapple mango salsa

bbq rubbed salmon | fried capers, lemon, white wine sauce

cavatappi mac and cheese | panko crust

corn on the cob with butter

sweet corn bread muffins and house-made biscuits with butter

sweet | mini cheese cakes, lemon parfait

MEDITERRANEAN BUFFET 37

hearts of romaine | red oak lettuce, kalamata olives, vegetable garnish, lemon oregano vinaigrette

antipasto salad | smoked meats, olives, peppers, red wine vinaigrette

pan-seared chicken provençal | fresh roma tomatoes, sautéed spinach, pomodoro sauce

sliced top sirloin | red wine reduction

tri-color tortellini | pesto cream sauce

roasted asparagus with parmesan crusted tomatoes

italian breads and rolls with sweet butter

sweet | mini tiramisu, house-made chocolate chip cannoli



LUNCH BUFFETS

All buffets come with freshly brewed regular, decaffeinated coffee and assorted tea

MEXICAN BUFFET 37

"layered" salad | black olives, tomatoes, cheese, olives, chipotle ranch, italian dressing

mexican three bean salad | cotija cheese, cilantro, jalapeño, lime

tri-color tortilla chips | guacamole, pico de gallo

fresh fruit and berry salad | honey, cayenne, lime

fire-grilled marinated carne asada | pinto bean stew, roasted red pepper coulis, mango salsa

shrimp fajitas | flour tortilla, sweet peppers with onions, sour cream, queso

refried beans

traditional spanish rice

sweet | mini tequila lime tarts, caramel flan with fresh berries

BELTERRA DELI BUFFET 27

add soup of the day for an additional \$4/per person

mixed greens salad | ranch, italian dressing

tortellini pasta salad | red onion, bell peppers, olives, red wine vinaigrette

assorted individual bags of chips

sliced deli meat | smoked turkey breast, top sirloin, black oak ham, genoa salami

assorted cheeses | wisconsin cheddar, swiss, provolone

assorted sliced breads | french baguette, croissant

assorted additions | crisp lettuce, sliced tomatoes, bermuda onion, kosher dill pickles, mayonnaise, dijon mustard

sweet | mini carrot cake, chocolate mousse shooter, brownies and cookies



LUNCH BUFFETS

All buffets come with freshly brewed regular, decaffeinated coffee and assorted tea

HOT DELI BUFFET 31

add soup of the day for an additional \$4/per person

greek salad | tomatoes, cucumbers, feta, greek dressing, giardinia pickled vegetable salad

assorted individual bags of chips

smoked turkey & provolone | ciabatta roll, canber jam

hot corned beef | warm sauerkaut,swiss, house-made dressing

grilled cuban panini | roasted pork, sliced pickles, ham, swiss cheese, cuban roll

assorted additions | kosher dill pickles, mayonnaise, dijon mustard

sweet | pecan tarts, s'mores shooter, mini butterscotch éclairs





LUNCH

BOXED 22

All boxed lunches include a red delicious apple, a bag of Miss Vickie's potato chips, a freshly baked over-sized chocolate chip cookie, and one soft drink or bottled water.

SELECT ONE additional choices 2 per guest

greek salad | cucumber, tomato, red onion, kalamata olives and feta, lemon-oregano vinaigrette

mixed petite greens | cucumber, grape tomato, radish, balsamic vinaigrette

red bliss potato salad | bacon, green onion, bell pepper, mayonnaise

tortellini pasta salad | hard salami, olives, roasted red pepper, red onion, red wine vinaigrette

SELECT ONE additional choices 2 per guest

black forest ham | swiss, leaf lettuce, tomato, chipotle mayonnaise on wheatberry bread

smoked turkey breast | provolone, leaf lettuce, tomato, dijonaise spread, ciabatta roll

chicken salad | lettuce, tomato, all butter croissant

grilled vegetable wrap | portabella mushroom, yellow squash zucchini, fresh mozzarella, red pepper aioli, garlic herb wrap

cold fried chicken | breast and leg, buttermilk marinade, biscuit, hot sauce





RECEPTION

Tray passed or displayed, priced per piece

HOT HORS D' OEUVRES

- pan fried pot sticker** | chili tomato sauce 3
- thai chicken satay** | peanut sauce 4
- blue crab & corn fritters** | smoked aioli 6
- mini quiche florentine** 3
- pork & vegetable egg rolls** | sweet & sour sauce 3
- spinach & feta cheese wrapped in phyllo** 3
- coconut shrimp** | sweet chili sauce 5
- baked oysters rockefeller au gratin** 5
- italian sausage filled mushrooms** | farmers cheese 3
- mini chicken chimichangas** | pico de gallo, sour cream 4
- bacon wrapped scallop** | maple reduction 5
- marinated grilled beef kabobs** | sweet soy glaze 6
- angus beef slider** | brioche bun, american cheese, cured tomato, chipotle mayo 6
- pulled pork slider** | bbq sauce, house-made slaw, crispy onions 5
- chicken wings** | sweet and spicy chili sauce, ranch and bleu cheese dip 3
- grilled barbecue shrimp & bacon skewer** | apricot bourbon glaze 5
- mini grilled cheese** | aged brie, pecan asian bread, tomato onion jam 5
- mini reuben sandwiches** | corned beef, sauerkraut, thousand island dressing, swiss 5
- pan-seared crab cake** | lemon garlic aioli 6

COLD HORS D' OEUVRES

- whipped goat cheese** | basil pesto, sundried tomatoes french bread 3
- tomato bruschetta** | basil pesto, balsamic glaze 3
- belgian endive spears** | gorgonzola 3
- fruit kabob** | pineapple, watermelon, cantaloupe, strawberry, peach, raspberry yogurt dip 3
- fresh mozzarella & cured plum tomato crostini** | micro basil, balsamic reduction 3
- grilled & chilled shrimp** | cocktail sauce, lemons 5
- watermelon dominoes** | gorgonzola dolce, micro greens, balsamic syrup 3



RECEPTION

TABLES

Minimum of three tables if event is for a lunch or dinner meal service

fresh shucked oysters on the half shell | east & west coast varieties, cocktail sauce, horseradish, red wine mignonette, lemons 5 per piece

jumbo shrimp cocktail on ice | cocktail sauce, lemon market

king crab leg display | split for your convenience, cocktail sauce, drawn butter lemon market

imported & domestic cheeses | crackers, french bread 6

baked brie in puff pastry | grapes, french bread 250 serves 50 guests

vegetable crudités | bleu cheese and ranch dip 5

grilled vegetable assortment | asparagus, eggplant, zucchini, green onion, mushrooms, bell peppers, balsamic vinaigrette dressing, parmesan 6

sliced tropical fruit | melon, seasonal berries, honey yogurt dip 6

antipasto | assorted cheeses, smoked meats, olives, marinated vegetables 8

sushi | sashimi, california rolls, tuna rolls, wasabi, pickled ginger, soy sauce 10

charcuterie display | capicola, mortadella, assorted sausages, artisan cheeses, grilled vegetables, house-made mustards, delicatessen pickles 12

whole roasted strip loin | horseradish cream, dijon mustard, assorted dinner rolls 12





RECEPTION

TABLES

Minimum of three tables if event is for a lunch or dinner meal service

FAJITA TABLE 12

grilled beef or chicken strips | sautéed onions and peppers, cheddar, diced tomatoes, sour cream, pico de gallo, warm flour tortillas

POTATO BAR 8

yukon gold, blue peruvian, sweet potatoes mashed | wild mushrooms, crispy onions, bacon bits, roasted garlic, crushed pineapple, cheddar cheese, chives and sour cream

PASTA TABLE 10

cavatappi pasta, cheese stuffed tortellini | tomato marinara, basil pesto alfredo sauce, garlic bread sticks, assorted rolls, ciabatta bread, parmesan

ADULT SNOW CONE STATION 18/per hour

Shaved ice assorted flavors with premium alcohol selections | tequila, bourbon, vodka, rum

BANANAS FOSTER STATION 12

flambéed bananas | house made vanilla bean gelato, sweet caramel sauce





RECEPTION

PACKAGES

BOURBON TRAIL 42

imported and domestic cheese display | assortment of crackers and grilled breads

jumbo grilled & chilled shrimp | jim beam® cocktail sauce, lemons, lime

antipasto display | smoked meats, grilled sausages, olives and marinated vegetables

grilled bbq shrimp and bacon skewer | apricot bourbon glaze

sausage stuffed mushrooms | bluegrass bourbon soy reduction

mini hot browns | oven cured tomatoes, crispy bacon bits

maple glazed maker's mark® chicken wings

carving station | woodford reserve marinated roasted strip loin, creamed horseradish, grain mustard, assorted rolls

sweet | pastry chef's selection of assorted mini desserts and shooters

BOYD STYLE 39

sliced fruit display | seasonal berries

buffalo mozzarella beef steak tomato display | balsamic reduction

jumbo shrimp cocktail display on ice | cilantro cocktail sauce, fresh lemons

carving station | herb roasted pork loin, horseradish, selected mustards, assorted rolls

angus beef sliders | brioche bun, american cheese, cured tomato, lettuce, chipotle mayo

mini grilled cheese | pecan asian bread, aged brie, tomato onion jam

marinated seared chicken satay | thai peanut sauce, toasted sesame seeds

sweet | pastry chef's selection of assorted mini desserts and shooters



DINNER

TABLES

Dinners are served with your choice of freshly brewed regular and decaffeinated coffee, assorted hot and iced teas

STADIUM SMOKEHOUSE 44

mixed greens salad | vegetable garnish, ranch, balsamic dressing

red bliss potato salad | egg, celery, onion, peppers, parsley

creamy peppered coleslaw

smokehouse rubbed bbq baby back ribs

braised age beef brisket

smoked hand-pulled pork shoulder | kentucky bourbon bbq sauce

sweet corn on the cob

homemade macaroni & cheese

baked beans

sweet cornbread & buttermilk biscuits | whipped butter

sweet | ghiardelli® brownies, warm bread pudding with caramel

& vanilla sauce, peanut butter cheesecake

19 STEAK & SEAFOOD 68

baby iceberg wedges | applewood-smoked bacon, yellow & red grape tomatoes, radishes, bleu cheese

chop house salad | house-cured bacon, roma tomatoes, signature house dressing

oven cured tomato bruschetta | french bread, basil pesto

mac n' cheese | panko crust, marinated & grilled asparagus

chef's blend of sautéed forest mushrooms

buttermilk mashed potatoes

sliced strip steak | contadina garnish, herb jus, parmesan

crusted sea bass | beurre blanc sauce, grilled lemons

chicken marsala | roasted mushrooms, crisp pancetta disc

sweet | mini banana pudding shooters, mini cheesecakes, bread pudding

ADD ON - BELTERRA RAW BAR (ON ICE) market price

black tiger jumbo gulf shrimp

alaskan king crab legs

east & west coast oysters

accompaniments | traditional cocktail sauce, champagne mignonette, honey mustard, lemons



DINNER

CREATE A MEAL

Supper tables are served with freshly baked artisan rolls and sweet butter, your choice of freshly brewed regular and decaffeinated coffee and assorted hot and iced teas

two entrées 38 | three entrées 45 | four entrées 49

STARTERS select three

greek salad | tomatoes, cucumbers, olives, feta, greek dressing

caesar salad | garlic herb crouton, parmesan cheese, lemon garlic dressing

antipasto salad | salami, mortadella, capicola, mozzarella, tomatoes, kalamata olives, basil red wine vinaigrette

iceberg wedge | applewood-smoked bacon, tomatoes, radishes, bleu cheese dressing

caprese salad | fresh mozzarella, heirloom tomatoes, basil, balsamic reduction

orzo pasta salad | artichoke hearts, roasted peppers, sundried tomatoes, kalamata olives, balsamic vinaigrette, basil pesto

red bliss potato salad | celery, onion, bell peppers, parsley

tortellini salad | julienned salami, kalamata olives, roasted red pepper, red onion, red wine vinaigrette

fresh sliced fruit | cantaloupe, honeydew, pineapple, seasonal berries

ENTRÉES

oven roasted salmon | sweet chili glaze, lemon, coconut curry cream sauce

char-grilled steak | roasted cipollini onions, mushroom steak butter

slow roasted pork loin | brown sugar, coriander, jerk seasoning, cranberry port reduction

roasted breast of chicken | andouille sausage, roasted peppers, fontina, spinach, truffled chicken jus

marinated grilled chicken breast | marsala sauce, roasted mushrooms

blackened tilapia | cajun cream sauce, fried capers

marinated grilled chili rubbed pork chop | pinto bean stew, crème fraiche, ancho chili sauce

buttermilk southern fried chicken

chicken cordon bleu | pesto ham, swiss, mushroom cream sauce

roasted sliced sirloin | shallots, red wine reduction



DINNER

CREATE A MEAL

Supper tables are served with freshly baked artisan rolls and sweet butter, your choice of freshly brewed regular and decaffeinated coffee and assorted hot and iced teas

two entrées 38 | three entrées 45 | four entrées 49

ACCOMPANIMENTS select two

cavatappi mac n' cheese | panko crust

marinated oven roasted asparagus

double baked potatoes | cheese, bacon, green onions

oven roasted striped potatoes | fresh herbs, olive oil

roasted garlic mashed potatoes

Petite corn on the cob with butter

roasted tomatoes | parmesan, panko, fresh herbs

grilled baked potatoes | butter, onions

jasmine rice | lemon, green onions

green beans | onions, mushrooms

oven roasted mediterranean vegetables

DESSERT

pastry chef's selection of assorted mini desserts and shooters



DINNER

PLATED DINNER SERVICE

All plated three-course dinners are served with fresh baked breads and sweet butter, freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and chilled iced tea

SALAD COURSE (additional charges will apply when choosing more than one selection)

belterra house salad | mixed greens, indiana chèvre, dried blueberries, candied pecans, wild blueberry vinaigrette

hearts of romaine salad | red oak lettuce, kalamata olives, vegetable garnish, lemon oregano vinaigrette

belterra wedge salad | applewood-smoked bacon, yellow and red grape tomatoes, bleu cheese dressing

DINNER ENTRÉE SELECTION

(If choosing more than two entrée selections, please note that all selected entrées will be subject to the entrée pricing with the highest value. This excludes vegetarian options and any customized dinner plates to accommodate dietary needs.)

filet mignon | roasted mushrooms, red wine demi-glace 60

new york strip | cipollini onions, red wine reduction 60

braised beef short rib | natural aromatic jus 45

seared chicken breast | cremini mushrooms, marsala reduction, pancetta crisp, crouton 38

bone-in pork chop | dried cranberry-port wine reduction 40

grilled salmon | jasmine rice, lemon dijon cream sauce 40

roasted sea bass | parmesan herb crust, scarlet orange butter sauce 50

DESSERT COURSE (additional charges will apply when choosing more than one selection)

warm crispy apple cristata | caramel sauce, vanilla ice cream

new york cheesecake | strawberry coulis

caramelized vanilla bean crème brûlée | seasonal berries, caramel biscotti

death by chocolate | layered chocolate cake, madagascar chocolate icing

banana foster bread pudding | caramelized bananas





BEVERAGE

BREAKS

BLOODY MARY DAY BREAK

Treat your guests to a savory treat with a nice freshly made bloody mary in a tall salt-rimmed glass on a break during your meeting. Server housemade bloody marys with a variety of toppings and garnishes from various veggies and bacon or prawn shrimp.

per drink 10 | add shrimp for additional per drink 4

BARISTA BREAK 15 per person

Enjoy a thirty-minute break with freshly made gourmet coffees made to order, including the following:

flavored gourmet coffees

espresso

lattes

add on bagels or donuts with your break 28 dozen



BEVERAGE

PACKAGES per person

BEER & WINE first hour 11 | additional hour 9

BEER

budweiser, bud light, miller lite, coors light, michelob ultra, corona, heineken, white claw, bell's two-hearted ale, goose island

WINE

chardonnay, white zinfandel, cabernet, merlot, moscato, pinot grigio

CALL BRAND first hour 14 | additional hour 11

Includes all the items from the Beer & Wine package plus the items below:

smirnoff vodka, peach schnapps, tanqueray gin, jim beam bourbon, seagram's 7 whiskey, bacardi rum, captain morgan spiced rum, cruzan coconut rum, sauza tequila, dewar's white label, scotch, amaretto

PREMIUM BRAND first hour 16 | additional hour 13

Includes all the items from the Call Brand package plus the items below:

absolut vodka, tito's vodka, jack daniel's whiskey, crown royal whiskey, maker's mark bourbon

TOP SHELF BRAND first hour 18 | additional hour 15

Includes all items from the Premium Brand package plus the items listed below:

grey goose vodka, ketel one vodka, stolichnaya vodka, woodford reserve bourbon, knob creek bourbon, disaronno amaretto, patrón tequila, glenlivet scotch, baileys irish cream, kahlúa



BEVERAGE

HOSTED BAR

CALL BAR 5.50 per single-shot drink

smirnoff vodka, peach schnapps, tanqueray gin, jim beam bourbon, seagram's 7 whiskey, bacardi rum, captain morgan spiced rum, cruzan coconut rum, sauza tequila, dewar's white label scotch, amaretto

PREMIUM BAR 6.50 per single-shot drink

Includes all the items from the Call Bar plus the items below:

absolut vodka, tito's vodka, jack daniel's whiskey, crown royal whiskey, maker's mark bourbon

TOP SHELF BAR 7.50 per single-shot drink

Includes all items from Premium Bar plus the items listed below

grey goose vodka, ketel one vodka, stolichnaya vodka, woodford reserve bourbon, knob creek bourbon, disaronno amaretto, patrón tequila, glenlivet scotch, baileys irish cream, kahlúa

BEER Included on Call, Premium, and Top Shelf Bars

DOMESTIC BEER 4.75 per 12 oz bottle

including the following: budweiser, bud light, miller lite, coors light, michelob ultra

SPECIALTY BEERS

corona 5.75 per 12 oz bottle

heineken 5.75 per 12 oz bottle

white claw 6.50

bell's two-hearted ale 6

goose island 5.75

WINE Included on Call, Premium, and Top Shelf Bars | 6.00 per 6 oz glass

Including the following Liberty Creek Wines: chardonnay, white zinfandel, cabernet, merlot, moscato, pinot grigio



BEVERAGE

19 STEAK & SEAFOOD WINE SELECTIONS

RED

The following red wines are available to purchase by the bottle

CABERNET

educated guess, napa 55

hess select, napa 45

MERLOT

hahn, napa 35

ferrari carano, sonoma 50

PINOT NOIR

erath, oregon 60

rodney strong, sonoma 40

WHITE

The following white wines are available to purchase by the bottle:

CHARDONNAY

mer soleil silver, santa lucia highland 35

talbott kali hart, macmurra 45

SAUVIGNON BLANC

emmolo, napa 38

the super natural, new zealand 50

PINOT GRIGIO

maso canali, trention/atoadag 40

santa margherita, valdadige 50

RIESLING

clean slate, germany 30

chateau ste. michelle, washington 25