



GREAT DANE FITCHBURG PRIVATE DINING MENU



Tandoori Chicken \$11.50

Indian spiced "BBQ" chicken tenders char-grilled and served with almond-fragranced Israeli cous cous, tomatoes, artichokes, olives and grilled flat bread. Served with a lemon yogurt dipping sauce.

Vegetarian Portobello Bake \$12.00(Vegetarian)

Portobello mushroom caps filled with roasted red peppers, garlicky spinach, and marinara. Finished with basil pesto then baked with mozzarella cheese. Served with rigatini noodles in a white wine cream sauce and garlic bread.

Southwest Tortellini \$11.00

Cheese filled spinach tortellini with blackened chicken, black bean salsa, and spinach in a cilantro pesto cream sauce, topped with Parmesan and served with garlic toast.

Smokeshack Lightning "Beer Can" Chicken \$13.00

One half chicken hickory wood smoked with a hint of hops and finished with roasted chili pepper butter. Served with French country hash browns and grilled asparagus. Note- We have removed most of the bones for you.

New Orleans's Beer BBQ'd Shrimp \$14.50

A half-pond of tiger shrimp cooked in a New Orleans classic peppery beer and butter sauce. Served with French bread and a Low Country rice seasoned with bacon, vegetables, herbs and spices.

Sirloin Concerto \$15.00

8-ounces of U.S.D.A choice center-cut sirloin steak grilled medium, set on top of a warm salad of spinach and Portobello mushrooms tossed in our Balsamic Vinaigrette, and served over Gorgonzola mashed potatoes and red wine sauce.

Lagered Sausage Platter \$11.00

Three hand-crafted sausages(slightly spicy chorizo, herb-flavored Italian and healthy chicken mushroom- tasty!) slow-simmered in our famous lager then grilled. Served with smoked bacon and wild mushroom cabbage, mashed potatoes and our German Pilsner mustard.

Beer Braised Baby Back Ribs \$18.50

A char-grilled full rack of our ribs braised in Pilsner then slow smoked and basted with Stout BBQ sauce. Served with slow-simmered baked beans, Pub Fries and fresh cut Kohl slaw.

Mad City Mama's BBQ Meatloaf \$11.00

USDA choice Angus chuck baked with tomato, garlic and herbs then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and fresh vegetables.

New London Bridge Fish Fry \$11.50

Nine ounces of hand-dipped haddock fillets crisp-fried in our Pilsner batter and served with homemade tartar sauce, lemon, Kohl slaw and pub fries.

Drunken Jerk \$13.00

Tender pork shoulder soaked in spiced rum and our own jerk marinade, slow-cooked and wrapped in banana leaves, then finished with coconut-lime butter and pineapple salsa. Served with steamed vegetables and sweet fried plantains.

Cedar Planked Chive Buttered Salmon \$15.00

A six-ounce wild-caught Sockeye salmon fillet cold smoked with cedar wood and char-grilled. Served with fresh grilled asparagus, French country hash browns and a chive butter sauce with a lemon.

Wisconsin Style Cheddar Mac \$9.50

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles and topped with buttery toasted sourdough crumbs. Finished with a wedge of hand-selected cheddar from Otter Creek Organic Farms. Served with a thick, chewy pretzel.

Salad Option (Choose up to 3 dressings)

Dinner Salad for each of your guests: \$2.25 per salad

Dressing Choices: Ranch, Soy Peanut, Gorgonzola, French, Balsamic Vinaigrette, Honey Citrus, Caesar, Ginger, 1000 Island, Avocado Ranch or Creamy Cilantro.