



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.

Inner Warmth Peanut Stew \$8.00 (Vegetarian)

A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro in a zesty peanut sauce. Served over rice with beer bread.

Southwest Tortellini \$11.50

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 of a partially boned beer-brined chicken finished with a chili pepper butter. Served with mashed potatoes and fresh vegetables.

New Orleans's Beer BBQ'd Shrimp \$15.00

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.

Flat Iron Chef Steak \$16.00

8-ounces of U.S.D.A choice Flat Iron steak grilled medium, served with mashed potatoes, fresh vegetables and our chef-made bacon steak 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 \$19.00

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.

Salad Option (Choose up to 3 dressings)

Dinner Salad for each of your guests: \$2.75 per salad

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