

SMSO DINNER PACKAGE!

February 10, 2018



ENTRÉES

ALL ENTRÉES SERVED WITH A CUP OF SOUP,
2 BEVERAGES (SELECT BEER OR WINE)

20% Gratuity included

HALF RACK TAVERN RIBS

cherry bbq sauce + house fries + slaw

CAPRESE STUFFED PORTABELLA

fresh mozzarella + heirloom tomato + marinated artichokes
+ garlic butter + brown rice + aged balsamic + micro greens

LOBSTER MAC AND CHEESE

fontina + asiago + saffron pasta

PORK RIBEYE

pan roasted + fried sweet potatoes + shaved brussels
+ wild mushrooms + sweet corn butter + natural jus

BUTTERMILK FRIED CHICKEN CONFIT

Cheddar mashed potato, mushroom rib sauce, heirloom carrots



DRINK SELECTIONS

REDS

Maison Nicolas Pinot Noir Languedoc-Roussillon, France
Ca' Momi Red Blend Napa Valley, California
Chateau Galochet Bordeaux, France
Lucatoni Cabernet Sauvignon, Chile

WHITES

Tabor Hill Demi-Sec Lake Michigan Shore, Michigan
Fresh as a Daisy Sauvignon Blanc, Australia
Three Thieves Chardonnay Lodi, California
Caposaldo Pinot Grigio Veneto, Italy

BEER

Kolsch, Two Hearted, Rolling Rock, Stella Artois



DINNER & CONCERT PACKAGES

\$65 per person with Zone A Tickets / \$50 per person with Zone B Tickets

For more tickets & dinner reservations call us at **269-982-4030**