



March
7 - 14

MENU

Tavern on the Lock

4pm – 8pm
(3 courses for \$25)

Course 1: choose one
Buffalo Chicken Fries
Mexican Potato Skins
Buffalo Nachos
Oysters on the Half Shell

Course 2: choose one
Chicken and Biscuits
Harvest Pork Tenderloin – Chargrilled tenderloin, topped with sautéed onions, apples and blue cheese crumbles
Corned Beef and Cabbage
Baked Salmon with Pico – Baked salmon topped with pico and drizzled with balsamic reduction
Asiago Chicken – Chargrilled chicken encrusted with asiago cheese and drizzled with creamy alfredo.

Course 3:
Heart-Shaped Raspberry Vanilla Sorbet
OR
Brownie Sundae

Add a glass of Stella Artois (\$4.50) and bring the chalice home!
Ask your server for Colloca Estate Winery specials!
Beverage not included in above pricing.

