

Upcoming Craft Beer Dinner



Gritty McDuff's
Featuring Richard Pfeffer
Co-Founder

Wednesday, May 13, 2015 at 6:30pm

Reception

Clam Chowder Shots
Maine Rock Shrimp Fritters
Chorizo Stuffed Mushrooms

Red Claws Ale



Venison Sliders on Pretzel Rolls with
Black Currant Dijon Aioli, Pub Style Fries and Fried Pickles

Pub Style



Clambake
*Grilled Lobster Tail, Beer Steamed Clams, Roasted Red Bliss Potatoes and
Corn on the Cob with Tarragon Butter*

Vacationland



Marinated Grilled Hanger Steak with Loaded Mashed Potatoes,
Wilted Wild Greens and Spicy House Steak Sauce

Maine's Best IPA



Chocolate Espresso Crème Brulee with Blackberry Cream

Black Fly Stout



\$55.00++ per person

No Substitutions Please

Executive Chef ~ Donna Whelden
Chef de Cuisine ~ C. Ross Edwards