



RESERVE WEDNESDAYS

A THREE-COURSE DINING EXPERIENCE

\$25

PRICE PER PERSON
BASED ON 3RD COURSE
MENU ITEM SELECTED

\$35

1ST COURSE

(Choose One)

SOUP OF THE DAY

Made fresh daily. Ask your server about today's selection. (Cup)

CAESAR SALAD

Romaine lettuce tossed with our house Caesar dressing, topped with parmesan cheese and housemade croutons. (Gluten Free if ordered without croutons.)

GARDEN SALAD

Cucumbers, grape tomatoes, red onion and peppers over mixed greens.



2ND COURSE

(Choose One)

SPINACH & ARTICHOKE DIP

House-made creamy spinach and artichoke dip with melted parmesan and mozzarella cheeses. Served with your choice of pita points or cucumbers.

POTATO & CHEDDAR PIEROGIES

Three seared pierogies stuffed with creamy potatoes and white cheddar cheese, tossed with a parmesan cream sauce and caramelized onions.

PRETZEL BITES

Soft pretzel bites served with whole grain mustard.

BACON-WRAPPED SHRIMP

Three jumbo shrimp wrapped in applewood bacon, served with our tangy honey BBQ sauce and sweet chili sriracha aioli.



3RD COURSE

(Choose One)

\$25 CHOICES

BLACKENED CHICKEN TACOS

Three flour tortillas filled with blackened chicken, shredded lettuce, pico de gallo and sriracha aioli. Served with your choice of potato wedges or vegetable of the day.

HONEY SRIRACHA CHICKEN STIR-FRY

Tender chicken, seasonal vegetables, house-made honey sriracha sauce. Served over rice.

BRATWURST & SAUERKRAUT

Grilled bratwurst, sauerkraut and spätzle. Served with a side of whole grain mustard. (Gluten-free if ordered without the spätzle.)

KÄSESPÄTZLE

Traditional German-style spätzle tossed with melted cheese, crispy onions and chives. A true Oktoberfest classic.

\$35 CHOICES

NEW YORK STRIP (10 OZ)

Hand-cut New York strip served with garlic herb mashed potatoes and roasted asparagus, finished with compound butter.

BAVARIAN STYLE PORK CHOP

Pan-seared pork chop with braised cabbage, caramelized onions and a savory mustard sauce. Served with spätzle. (Gluten-free if ordered without the spätzle.)

SWEET THAI CHILI GLAZED SALMON

Seared Atlantic salmon topped with our sweet Thai chili glaze. Served with mushroom and Parmesan risotto and roasted asparagus.

CHICKEN JÄGERSCHNITZEL

Pan-seared chicken cutlet topped with a wild mushroom gravy. Served with spätzle.



**PRESENT YOUR FIREBREW CHALLENGE COIN
TO YOUR SERVER UPON ORDERING
TO RECEIVE 35% OFF YOUR WINE BOTTLE PURCHASE.**

DON'T HAVE A COIN YET?

Challenge coins are available
for immediate purchase for only **\$15.**

35% OFF

ANY BOTTLE
OF WINE*

EXCLUDES HOUSE WINES

ALLERGEN ICONS:  = Wheat  = Dairy  = Egg  = Fish  = Shellfish  = Soy  = Sesame  = Gluten Free  = Vegetarian