

## CCDRW MENU

### Four Courses for \$40

*Included snacks for the table, choice of appetizer & entrée, dessert for the table*

### Table Snacks

*A complimentary chefs selection of snacks for the table to start*

### Appetizers

*Each guest chooses one appetizer*

#### Buffalo Cauliflower

Fried cauliflower, buffalo sauce, blue cheese or smoked ranch (V)

#### Fried Cheese Curds

Gluten-free!!, marinara (V)

#### Wings

Buffalo-style, Blue Cheese or Smoked Ranch, Pickles

#### Shrimp Cocktail

7 pieces, cocktail sauce

#### Beet & Arugula Salad

Grapes, walnuts, feta (V)

### Main Courses

*All guests choose one main course*

#### “Two Time” Burger

Fast-food style double, lettuce, house-made pickles, American, sesame seed bun, “THE SAUCE”, French Fries

#### Blackened Salmon

Spiced & crispy, field pea & corn succotash, smoked lemon crème

#### Ribeye & Fries

Seared ribeye, green peppercorn sauce, crispy fries, garlic mayo

#### Fried Chicken

Slow-cooked & crispy-fried, green beans, mashed potatoes, gravy

#### Mushroom Tetrazini

Americana-style pasta bake, roasted mushrooms, edamame, herb crumb

### Desserts

*A selection of house made cookies for the table - please ask server about gluten-free and dairy free options*

### Sides \$7

*Sides available a la carte - not included in CCDRW Menu*

French Fries (VE)

Mashed Potatoes (V)

Green Beans

*gluten-free buns available upon request  
consuming raw and undercooked meats, poultry, seafood,  
shellfish, eggs, or unpasteurized milk may increase your risk of a food borne illness*