

DINNER PACKAGES

DINNER OPTION #1

\$48 PER PERSON / TWO COURSES

add dessert: \$8 per person



First COURSE

Family Style Appetizer (select two)

- Kale Salad
Peppadew peppers, garbanzos, spiced pecans, parmesan with a creamy ginger vinaigrette
- Mixed Green Salad
Julienne carrots, tomato, sherry vinaigrette
- Traditional Caesar Salad
House made croutons & parmesan cheese
- The Ginger Man Flatbread w/cured meats
- Roasted Vegetable Flatbread
Mozzarella, salsa verde, seasonal vegetables
- Cheese Flatbread
Red sauce & mozzarella cheese
- Smokey Chicken Quesadilla
Queso fresco, cilantro sour cream
- Pesto Mac & Cheese
Cave aged cheddar, house-made pesto, crispy bread crumbs
- G-Man Spinach & Artichoke Dip
classic dip with house made tortilla chips
- Crispy Cauliflower
Cherry pepper aioli, scallions
- Wings / Korean BBQ sauce / Buffalo / Thai Sweet Chili
- Roasted Brussels Sprouts
Honey mustard vinaigrette, goat cheese
- Crispy Calamari
Cherry peppers, fried zucchini, marinara



SECOND COURSE / Entrées (select three)

- Rigatoni Alla Vodka
tomatoes, cream, flambéed vodka, butternut squash, cremini mushrooms, whipped ricotta Add Shrimp: As Requested
- Beer Battered Fish & Chips
Pacific cod filet with hand cut fries, cole slaw
- Pan Roasted Atlantic Salmon
asparagus risotto, rustic black olive, tomato, roasted pepper & currant relish
- Cilantro-Lime Salmon Bowl
oven-roasted salmon, cilantro jasmine rice, arugula, crispy chickpeas, avocado, pickled red onion, watermelon radish, spiced pumpkin seeds, crumbled feta, lemon-tahini dressing
- Marinated Half Chicken
mashed potatoes, grilled asparagus, cherry pepper-lemon sauce
- The Ginger Man Burger
House blend of short rib, brisket & sirloin, served on a toasted English muffin or brioche. all toppings available
- Guinness Beef Stew
tender braised short rib, vegetables in a rich Guinness stout gravy, with buttery mashed potatoes
- Pan Roasted Pork Chop
bone in-thick cut, mashed sweet potatoes, roasted asparagus, spiced apple compote, cider-maple gastrique

DINNER OPTION #2
\$59 PER PERSON / THREE COURSES



FIRST COURSE /

Family Style Appetizers (select two)

- Kale Salad
Peppadew peppers, garbanzos, spiced pecans, parmesan with a creamy ginger vinaigrette
- Mixed Green Salad
Julienne carrots, tomato, sherry vinaigrette
- Traditional Caesar Salad
House made croutons & parmesan cheese
- The Ginger Man Flatbread w/ cured meats
- Roasted Vegetable Flatbread
Mozzarella, salsa verde, seasonal vegetables
- Cheese Flatbread Red sauce & mozzarella cheese
- Smokey Chicken Quesadilla
Queso fresco, cilantro sour cream
- Pesto Mac & Cheese
Cave aged cheddar, house-made pesto, crispy bread crumbs
- G-Man Spinach & Artichoke Dip
classic dip with house made tortilla chips
- Crispy Cauliflower
Cherry pepper aioli, scallions
- Wings / Korean BBQ sauce / Buffalo / Thai Sweet Chili
- Roasted Brussels Sprouts
Honey mustard vinaigrette, goat cheese
- Crispy Calamari
Cherry peppers, fried zucchini, marinara

Supplements +\$4 per person

- Tuna Tartare
Avocado, wasabi crema, citrus soy glaze, scallions, crispy corn tortilla chips
- Prince Edwards Island Mussels
Spicy tomato sauce, garlic, white wine, served w/ sourdough toast

SECOND COURSE / Entrées (select three)
All Entrees from the above package are available as well

- Rigatoni Alla Vodka
tomatoes, cream, flambéed vodka, butternut squash, cremini mushrooms, whipped ricotta Add Shrimp: As Requested
- Pan Roasted Atlantic Salmon
asparagus risotto, rustic black olive, tomato, roasted pepper & currant relish
- Marinated Half Chicken
mashed potatoes, grilled asparagus, cherry pepper-lemon sauce
- Braised Boneless Short Rib
parmesan cheese risotto, roasted baby carrots, black-cherry braise reduction
- Steak Frites
10 oz skirt steak, truffle parmesan French fries, garlic-herb hotel butter
- Grilled NY Angus Strip **Supplement: \$15pp**
14oz steak, mashed sweet potatoes, creamed spinach, rosemary hotel butter, crispy parsnip
- Pan Seared Filet Mignon **Supplement: \$20pp**
12oz filet, mashed potatoes, roasted baby carrots, steamed broccolini, classic au poivre (peppercorn) sauce

THIRD COURSE / Dessert (select two)

(All desserts include American Coffee & Tea)

- Apple Crisp
Served w/ vanilla ice cream
- Citrus Scented NY Style Cheese Cake
raspberry balsamic glaze, whipped cream
- Chocolate Brownie Sundae
Warm chocolate sauce, vanilla ice cream
- Ice Cream Chocolate & Vanilla
- Italian Gelato & Amaretti Cookie
Pistachio / Sea Salt Caramel / Espresso / Blood Orange Sorbet