

DEERHEAD CHEF FEATURES

+SUGGESTED WINE & BEER PAIRINGS+

SALMON CAKES 13.95

- Tuscan Greens, Julienne Cucumber, Pickled Ginger
Blistered Tomato, Chevre -
- + GIESEN SAUVIGON BLANC 7 +
- + LUCKY HARE FALCON PUNCH IPA 6.5 +

CREOLE GUMBO 14.95

- Andouille, Langostino Chicken & shrimp
in a classic preparation over rice -
- + HOSMER LEMBERGER 7.5 +
- + IRON FLAMINGO BELGIAN WIT 5 +

STEAK TIPS 18.95

- Served Over Bow Tie Pasta, Tossed In
Burgundy Mushroom Cream Sauce -
- + GLENORA VIDAL BLANC 7 GLASS / BOTTLE 15 +
- + THREE HEADS DIPA 5 +

PUMPKIN PIE EGG ROLLS 5.95

- Rumchata Glaze -
- + HERON HILL GEWURZTRAMINER 7.5 +
- + SALTED CARAMEL MARTINI 9.5 +

***BE SURE TO ASK ABOUT OUR CURRENT SELECTION
OF HOMEMADE GRANDMA BEBEE DESSERTS!**