



DEERHEAD CHEF FEATURES

+SUGGESTED WINE & BEER PAIRINGS+

Prime Rib (SATURDAY)

SLOW ROASTED IN OUR SPECIAL HOUSE RUB
SERVED WITH SEASONAL VEG & CHOICE OF SIDE
QUEEN CUT 14 OZ 22.95 KING CUT 20 OZ 27.95
+AUSPICION CABERNET SAUVIGNON 7.5+
+16 OZ YOUNG PILSNER 5+

LENT FEATURES

SMOKED TROUT & MUSSEL PASTA

PENNE, ASPARAGUS, FRESH HERB CREAM 18.95
+KNAPP CABERNET FRANC 8+
+LUCK HARE FALCON PUNCH 6.75+

HADDOCK PARMESAN 14.95

FRESH BREADED & TOPPED WITH MARINARA
& MELTED MOZZARELLA WITH ANGEL HAIR
+HOSMER LEMBERGER 9+
+STELLA ARTOIS 5+

CRAB CAKE SANDWICH 13.95

ON TOASTED BRIOCHE WITH OLD BAY REMOULADE
TOMATO & MICRO GREENS. SERVED WITH FRIES
+SWEDIH HILL RIESLING 7.5+
+CORONA LIGHT 5.5+

FRESH CUT POUTINE 9.95

HOUSE FRIES BAKED WITH BEEF GRAVY
& YANCY'S CHEESE CURD
+ATWATER BIG BLEND 8+
+FAT TIRE AMBER ALE 5+

STRAWBERRY CREME BRULEE 5.95

WITH SHAVED CHOCOLATE
+THIRSTY OWL DIAMOND 7+
+BLUE MOON 5.5+

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