

High Park Tap House

4 Course Dinner \$35

Add Select House Wine or Beer for \$4

Choose a Starter, Salad, Entrée and Dessert

FIRST COURSE

FRESH RICOTTA, PEACH & RED ONION FLATBREAD WITH BALSAMIC DRIZZLE

This perfect starter has a salty and sweet taste yet not too heavy to disrupt an entrée.

SPINACH & ARTICHOKE DIP

Made from scratch with Parmesan cheese, mozzarella, cream, chopped spinach and artichoke hearts. Served with tortilla chips.

SECOND COURSE

BLUE WEDGE SALAD

A wedge of crisp iceberg lettuce topped with blue cheese dressing, bacon, diced tomatoes, onions and gorgonzola blue cheese.

ROMAINE & KALE CAESAR

Romaine and kale lettuce Caesar salad topped with shaved Parmesan, avocado, pepitas and croutons.

THIRD COURSE

STUFFED CHICKEN BREAST

Chicken breast stuffed with mushrooms, spinach, Parmesan topped with sundried tomato cream sauce, red-skin mashed potatoes and seasonal veggies.

PORK CHOP WITH APPLE MUSTARD SAUCE

Flame grilled and served with garlic mashed potatoes, seasonal veggies and apple mustard sauce.

FOURTH COURSE

Flourless Triple Chocolate Torte
Strawberry Shortcake

Served 4:30-closing

