

GASTROPUB MENU

by INDULGE Gourmet

SALADS

Served with artisan bread

CAESAR

chopped Romaine, parmesan and house made dressing

BEET SALAD

arugula, roasted beets, goat cheese, toasted pecans & honey balsamic vinaigrette

ENTREES

STEAK & FRITES

marinated hangar steak with chimichurri and house cut fries with homemade spicy ketchup

GRILLED SALMON

with balsamic honey sauce over creamy polenta

GRASS FED BURGER

with caramelized onion-bacon jam, melted gruyere, aioli, arugula on a brioche bun

ROASTED CHICKEN

with garlic, parsley and lemon sauce over mashed potatoes

SIDE DISHES

MACARONI AND CHEESE

gruyere, fontina & Italian truffle cheese with breadcrumbs

ROASTED CAULIFLOWER

with pine nuts, garlic & dates

BRUSSELS SPROUTS

with caramelized shallots, bacon & parmesan cheese

HAND CRAFTED COCKTAILS

BLACKBERRY BASIL GIMLET

WHITE LINEN

GINGER CILANTRO MARGARITAS

THE PERFECT MANHATTAN

prices vary depending on number of guests and menu items selected. Please contact Chef Laura at chef@indulge-gourmet.com or call 916.288.5761 for more information and a firm quote.