

# GENERATIONS TAP & GRILL

## \$20

CHOOSE ONE ITEM FROM EACH COURSE

### APPETIZERS

#### BUDS & SPUDS

*Crispy fried Brussel sprouts & potato gnocchi tossed in white truffle oil & parmesan cheese.*

#### FRIED GREEN TOMATOES

*Topped with garlic sriracha aioli & scallions.*

#### CHEDDAR ALE SOUP

*A cup of soup served with warm pretzel nuggets.*

### ENTRÉES

#### VENISON MEATLOAF

*House meatloaf recipe made with Durham Ranch venison, topped with blackberry stout gravy & crispy onions.  
Served with house mashed potatoes & seasonal vegetable.*

#### AHI TUNA

*Grilled tuna steak topped with spicy cherry pepper aioli & roasted corn salsa.  
Served with sweet potato wedges.*

#### GRILLED CHICKEN SKILLET

*Vermont country farms grilled chicken topped with a maple mustard glaze over  
herb roasted potatoes & seasonal vegetables. Served in a cast iron skillet.*

### DESSERTS

#### CHEESECAKE

*Traditional New York cheesecake topped with homemade blackberry coulis.*

#### CHOCOLATE TORTE

*Flourless chocolate torte topped with chocolate sauce and whipped cream.*



EAT  
ADK **RESTAURANTWEEK**