



FALL MENU

Appetizer

BAKED BRIE (FOR 2)

Creamy Brie Cheese topped with brown sugar and raspberry preserves and baked served with French baguette slices \$11.00

BUTTERNUT SQUASH SOUP \$7.00

BAVARIAN PRETZELS

with choice of Dusseldorf mustard or cheese sauce \$6.00

Salad

PEAR SALAD

Sliced pears, dried cranberries & walnuts served over baby arugula with crumbled bleu cheese, choice of dressing. \$15.00

Entrees

BUTTERNUT SQUASH TORTELLACCI

Sauteed in a sage-butter sauce \$12.00/\$18.00

BRAISED BEEF SHORT RIB OSSO BUCCO

Lollipop short rib braised in a savory reduction sauce served over risotto of the day. \$34.00

SHRIMP, LOBSTER & CRABMEAT AU GRATIN

Chunks of Shrimp, Lobster and Crabmeat sautéed and baked in buttery sharp cheddar cheese sauce. \$26.00

PORTERHOUSE PORK CHOP

16oz pork chop apricot and bourbon glazed served over risotto of the day \$22.00

FALL HARVEST CHICKEN

Free range all natural chicken breasts served over our golden jewel blend of couscous, orzo and red quinoa \$21.00





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Additional Entrees

UPTOWN CHICKEN & WAFFLES

Boneless & Skinless Southern Fried Chicken Thighs served over Waffles with gravy and a side of maple syrup. \$18.00

CHICKEN POT PIE

Chunks of chicken breast in a rich cream sherry sauce with peas, carrots, squash topped with puff pastry \$16.00

GRILLED SRIRACHA SALMON

Filet of salmon coated with a blend of Sriracha and teriyaki sauces served with our golden jewel blend of couscous, orzo and red quinoa \$24.00

Desserts

BELGIUN WAFFLES

Waffles served with choice of Chocolate or vanilla Ice Cream choice of Strawberry, Blueberry, or Pineapple topping \$8.00

PUMPKIN CHEESECAKE \$7.00

Drinks

HOT APPLE CIDER \$3.00

DUTCH APPLE PIE HOT TODDY

Hot Apple Cider with Calvados Brandy, Demerara Syrup, bitter, lemon and cinnamon \$8.00

PUMPKIN MARTINI \$10.00

Please call for your holiday catering orders!

PLEASE PHONE OR EMAIL 201-529-2302

www.masonjar.com

