



GREYHOUND TAVERN

\$46 | Lunch & Dinner

FIRST COURSE

Choice of one-

Fall Roasted Beet Wedge Salad

Crisp Iceberg Lettuce Wedge with Fresh Roasted Beets, Candied Walnuts, Goat Cheese, and a Butternut Squash Ranch Dressing

Garden Salad

Crisp Fresh Cut Salad Greens with Grape Tomatoes, Cucumbers, and your choice of dressing

SECOND COURSE

Choice of one-

Steak Frites

14oz Hand-Cut Ny Strip served over Hand-Cut Fries, with a side of Chef's Steak Sauce

Pistachio Crusted Halibut

Fresh Halibut with a Toasted Pistachio Crust served with a Citrus Butter Sauce and Baby New Potatoes

THIRD COURSE

Double Chocolate Bread Pudding

Rich, warm, and decadent, a Greyhound Tavern favorite

DRINK SPECIAL

The New Fashioned \$15

Maker's Mark, Demerara Simple Syrup, Bitters, Luxardo Cherry, and Orange Zest



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