

DARKHORSE HALL & WINE SNUG

\$100 all-inclusive menu including gratuity

APPETIZERS

Goat Balls

2 battered & Fried Goat Cheese croquettes served with Cranberry-Jalapeño Compote & Crackers

Crab Cake

A Blue Crab Cake served over house made slaw and finished with lime crema.

Scotch Egg

A hard-boiled egg wrapped in sausage, breaded, and fried. Served with house-made hot mustard.

ENTRIES

All dinners come with a side salad to start.

Side salads come with Mixed Greens, cucumbers & Tomatoes.

Dressing Options: Ranch | Citrus Vinaigrette | Balsamic

Oven Roasted Salmon

Oven Roasted Salmon with mashed potatoes & seasonal vegetables.

Pasta Florentine

Penne Pasta with spinach, tomato and parmesan cheese with olive oil and garlic sauce.

New York Steak

10 oz. New York Steak grilled to your liking. Served with mashed potatoes, seasonal vegetables.

DESSERT

Bread Pudding w/ Whiskey Caramel Sauce
Featured Cheesecake