

galentine's Day

Saturday,
February 14th



6:00 PM Seating
First Course Service at
6:30 PM

INDIVIDUAL MENU AT SCHROYER'S TAVERN

CHOOSE 1 APPETIZER

Asparagus En Croûte

Puff Pastry, Creamy Béchamel, Brie

Grilled Oysters on the Half Shell

*On the Half Shell, Charred Artichoke,
Sudachi-Garlic Grana Padano Breadcrumbs*

Grilled Wedge Salad

*Romaine, Heirloom Tomatoes, Gorgonzola,
Fried Onions, Buttermilk Balsamic Dressing*

Manhattan Clam Chowder

Mélange of Vegetables, Hemp's Country Ham

CHOOSE 1 ENTREE

12oz Prime Rib

Natural Jus, Sour Cream & Chive Mashed Potatoes, Asparagus

Chicken Cacciatore

*Braised Chicken Thigh, Bed of Rice, House Marinara Sauce, Asparagus,
Garlic Baguette*

6oz Pacific Cod

*Parmesan Crusted, Boursin Orzo "Mac & Cheese," Sauteed Spinach,
Garlic Baguette*

Veggie Gratin

*Roasted Eggplant, Portabella Mushroom, Creamy Béchamel,
Mashed Potatoes, Asparagus*

Includes a Complimentary
glass of Champagne!



DESSERT

Dark Chocolate Lava Cake

Molten Chocolate, Cabernet Cherry Compote, Cinnamon Whipped Cream

We will offer a one-time 6:00 PM seating for this event, with only these prix fixe menu selections. Our standard Tavern menu will not be available.

RESERVATIONS ARE REQUIRED! CALL THE TAVERN TO SECURE YOUR TABLE

301-371-0000 (Ext. 2)

\$70
Per Person