

## STONE ARCH TIED HOUSE

**\$28 Dinner**

### COURSE 1 • CHOICE OF ONE

#### STONE ARCH CHEESE CURDS

Served with Marinara

#### BITTERBALLEN (Dutch Deep Fried Meatballs)

Served with beer mustard

#### SALMON CAKES

Served with house made remoulade

### COURSE 2 • CHOICE OF ONE

#### CURD BURGER

1/3 lb. Grass fed patty, bacon, caramelized onions, arugala, tomato, cheese curds, beer cheese sauce, brioche bun. (Vegetarian option available with Impossible patty and no bacon)

#### HACHEE (Dutch Beef Stew)

Slow cooked beef, in a savory gravy, over mashed potatoes, and a side of braised red cabbage

#### SHORT RIB RAGU

Tender braised short ribs in a rich tomato sauce, tossed with pappardelle noodles, and served with garlic bread

### COURSE 3 • CHOICE OF ONE

#### MANDERFIELD'S CHEESECAKE

Daily selection

#### STONE ARCH STOUT BREAD PUDDING

With ice cream and a coffee salted caramel sauce

#### GELATO

Daily Selection

Enter to Win a **\$50 restaurant gift card** courtesy of



Post a picture of your dining experience by 11:59 pm tonight on Instagram or Facebook.

Tag @restaurantweekfoxcities & @TDSFiber, using #TDSFiberRWFC in the caption. One entry per day.

All entries are registered to win the grand prize –\$800 private chef pairing dinner for 6 at Osorio's Latin Fusion.

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## STONE ARCH TIED HOUSE

**\$34 Dinner**

**COURSE 1 • CHOICE OF ONE**  
**STONE ARCH CHEESE CURDS**

Served with Marinara

**CIDER BRINED PORK BELLY**

In a roasted poblano apple sauce with aged white cheddar, crispy jalapeno strips, and an apple cider reduction

**GERMAN STYLE SOFT PRETZEL**

Served with six grain mustard

**COURSE 2 • CHOICE OF ONE**  
**BISON MEATLOAF**

With smokey tomato glaze, savory sweet potato mash, and garlic green beans

**BEER BRAISED PORK SHANK**

With celery root gratin, and lemon-garlic broccolini

**ROASTED WINTER VEGETABLE LASAGNA**

With marinara, mozzarella cheese, and garlic bread

**JAEGER SCHNITZEL**

Pork cutlet breaded and deep fried in a creamy mushroom gravy with spaetzle and steamed broccoli

**COURSE 3 • CHOICE OF ONE**  
**MANDERFIELD'S CHEESECAKE**

Daily selection

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With ice cream and a coffee salted caramel sauce

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