

STONE ARCH BREWPUB

\$28 DINNER

COURSE 1 • CHOICE OF ONE

SPINACH AND ARTICHOKE DIP

Spinach and artichokes blended with five cheese and served with tortilla chips

STONE ARCH'S FAMOUS CHEESE CURDS

Made in Chippewa Falls using our signature Scottish ale, served with marinara and ranch

FRESH BRUSCHETTA BREAD

Lightly toasted baguette drizzled with lemon oil, topped with a garlic tomato mixture and fresh basil, then topped with balsamic glaze

COURSE 2 • CHOICE OF ONE

ELK STEW

A hearty bowl of elk stew meat with seasonal vegetables in a hunter's style gravy

AGED CHEDDAR BURGER

1/3 pound angus patty, brioche bun, mixed greens, tomato, onion, 4 year aged cheddar, served with a choice of side

EGGPLANT PARMESAN

Hand breaded eggplant, deep fried and topped with marinara sauce and shredded mozzarella, served over vegetarian Bolognese pasta

COURSE 3 • CHOICE OF ONE

RICOTTA BEIGNETS

Six beignets, served with vanilla stout salted caramel, black berry coulis, and sweet cream, topped with powdered sugar

STONE ARCH COFFEE STOUT ICE CREAM

House made ice cream infused with our own coffee stout

LOCALLY SOURCED SORBET

Ask your server for today's special flavor

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 BREWPUB

\$34 DINNER

COURSE 1 • CHOICE OF ONE

FRIED PORK BELLY

Pork belly brined in seasonal spices, slow roasted, fried, and served on a bed of mixed greens, sun dried tomato and a drizzle of balsamic glaze

FRESH BRUSCHETTA BREAD

Lightly toasted baguette, drizzled with lemon oil, topped with garlic tomato mixture and fresh basil, topped with balsamic glaze

TRADITIONAL SCOTCH EGG

Local free-range egg hand wrapped in sausage, breaded and deep fried, and then served with our six-grain ale beer mustard

COURSE 2 • CHOICE OF ONE

DUCK CONFIT

Slow Roasted Maple Leaf duck served with house made gnocchi, roasted sweet potato squash topped with a cranberry demi-glaze

CHILEAN SALMON

Pan seared Chilean salmon served with sunchoke puree, smoked cherry tomato, caramelized pearl onions, and topped with micro greens

NEW YORK STRIP

Grilled New York Strip steak served with smoked garlic mashed potato, roasted broccolini, and an au poivre sauce

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