

PARTY MENU

MENU PRICED PER PERSON

salad course

HOUSE SALAD

mixed greens, cranberry raisins, fresh grape tomatoes, almonds, crostini & goat cheese, house-made balsamic [VG]

choice of three entrée options

PRIME RIB \$35.95

slow roasted 10 oz prime rib covered with garlic, fresh rosemary, sage, parsley & house blend of spices served with mashed potatoes, house vegetables

FIELDSTONE POT ROAST \$34.95

mashed potatoes, braised carrots, onions, celery [GF]

ALMOND CRUSTED WALLEYE \$38.95

almond & panko crusted Great Lakes walleye fillet, chive cream sauce, mashed potatoes, chef's vegetable

GNOCCHI \$23.95

leek, tomato, spinach, scallion & roasted garlic in a calabrian chili & tomato cream sauce [VG/GF]

TWIN PORK CHOPS \$34.95

bourbon & fig glaze, roasted fingerling potatoes, chef's vegetable [GF]

BOURSIN STUFFED CHICKEN \$32.95

stuffed with boursin, sun dried tomatoes & bacon, topped with a roasted mushroom & chive mustard sauce, fingerling potatoes, chef's vegetable [GF]

GRILLED CHICKEN ALFREDO \$29.95

grilled chicken with creamy alfredo sauce, tomato & spinach over linguini

GRILLED SALMON \$38.95

grilled salmon filet served with mashed potato & chefs vegetable

dessert course

CHEESECAKE

FLOURLESS CHOCOLATE CAKE

Place an Event Inquiry at fieldstonegrillwoodbridge.com

[V] VEGAN [VG] VEGETARIAN [GF] GLUTEN FREE

[*] ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.