

Thursdays are...
“Steak & Cabernet Night”

At The Inn at Brookeville Farms

The Cuts ~ \$20 Each

Gunpowder Farms Bison Sirloin

~10 oz. Steak with Crispy Onions

Certified Angus Beef Flat Iron Steak

~8 oz. Top Blade Served Sliced

Filet Mignon

~ 8 oz. Grass Fed Medallion from the Midwest

Darling Downs Australian Kobe Skirt

~ Marbled Cut from the Wagyu Cow Served Sliced

New York Strip

~ 10 oz. Steak with Brandy Soaked Peppercorn Crust

*~ Steaks are Grilled and Served with Fresh Herb Butter,
Mashed Potato and Wilted Spinach ~*

The Wines ~ 20% Off

Silver Palm, Santa Rosa CA 2006 \$43

Avalon, Napa Valley CA 2007 \$38

Dynamite Carment, Napa Valley CA 2005 \$45

Root I, Colchagua Valley, Chile 2007 \$30

Hellraiser Cab/Merlot Blend, Wybong AU 2005 \$30

~ Reductions taken after ordering ~