

Thursdays are...
“Steak & Cabernet Night”

At The Inn at Brookeville Farms

The Cuts ~ \$25 Each

Gunpowder Farms Bison Sirloin

~8 oz. Steak with Crispy Onions

Certified Angus Beef Flat Iron Steak

~6 oz. Top Blade Served Sliced

Filet Mignon

~ 6 oz. Grass Fed Medallion from the Midwest

Darling Downs Australian Kobe Skirt

~ Marbled Cut from the Wagyu Cow Served Sliced

New York Strip

~ 8 oz. Steak with Brandy Soaked Peppercorn Crust

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

The Wines ~ 25% Off

<i>The Little Penguin</i>	<i>Cab-Shiraz</i>	<i>34</i>
<i>Red Diamond</i>	<i>Shiraz</i>	<i>36</i>
<i>Baron Herzog</i>	<i>Cabernet</i>	<i>36</i>
<i>Root: 1</i>	<i>Cabernet</i>	<i>35</i>
<i>Snoqualmie</i>	<i>Cab-Merlot</i>	<i>34</i>

~ Reductions taken after ordering ~