

REEL CLUB®

FRESH FISH • SUSHI

LAGUNITAS BREWING CO. BEER DINNER

— Reception —

Dragon Roll

shrimp, avocado, cream cheese

Shrimp Roll

shrimp, masago, frisée, ginger mayo

Lagunitas Brewing Co. A Little Sumpin' Sumpin' Ale

— First Course —

Fried Oyster Rockefeller

creamed spinach, pernod, lemon butter sauce

Lagunitas Brewing Co. A Little Sumpin' Sumpin' Ale

— Second Course —

Soft Shell Crab

pickled vegetables, lemon caper aioli

Lagunitas Brewing Co. Sumpin' Easy Ale

— Main Course —

Halibut & Shrimp

battered halibut & shrimp, smashed red potatoes, coleslaw, tartar sauce

Lagunitas Brewing Co. Pils

— Dessert —

Pineapple Upside Down Cake

tempura pineapples, vanilla bean ice cream, caramel sauce

Lagunitas Brewing Co. Eroica Farmhouse Ale

Executive Chef, James Woodfork
Lagunitas Ambeersador, Jeff Braber

Tuesday, June 12, 2018

6:30pm Reception, 7:00pm Dinner

Reel Club

\$60.00 per person + tax (gratuity not included)

RSVP to Sonia at 630-368-9400

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