



**ONE MILLION LIGHTS  
GINGERBREAD COMPETITION  
SANTA PARADE**

**STROLLING MUSICIANS  
DECORATED STOREFRONTS  
SHOPPING**

# Dinner Beneath the Brilliant Lights



## Cock 'N Bull Restaurant

**Saturday December 2, 2017 4:00 PM**

**PAY YOUR OWN WAY**

ad design: Brian O'Hara © 2017

### APPETIZERS

**Meat & Cheese Board 11**  
Assorted meats and cheeses, marinated mushrooms, roasted red peppers, cornichons, whole grain mustard, lavash

**Fried Calamari 10**  
Crispy, floured calamari with sweet pepper rings, sweet & spicy chili dipping sauce

**Fried Mozzarella 10** ☉  
House-breaded fresh mozzarella, house marinara

**Chicken Satay 10**  
Asian peanut dipping sauce

**Clams Casino 10**  
Clams broiled with peppers, bacon & breadcrumbs



**Truffle Fries 10**  
Crisp fries tossed with grated Parmesan, truffle oil

**Beef Barley Soup 6**  
House specialty, fresh vegetables, barley, beef

Today's Soup 6

### DINNER SALADS

Entrée salads available

**Garden 6** ☉  
Mixed greens, grape tomatoes, shaved red onion, sliced cucumbers, carrot curls, herbal croutons

**Spinach 7** ☉  
Red onion, pecans, cranberries, blue cheese, balsamic dressing

**Caesar 6**  
Crisp romaine, herbed croutons, asiago cheese, house made Caesar dressing

**Apple 7** ☉☉  
Fresh apples, blue cheese crumbles, candied walnuts, sliced grapes, Bibb lettuce, honey balsamic vinaigrette

**Wedge 6**  
Blue cheese, diced tomatoes, bacon, crispy onions, blue cheese dressing

**Chopped 7**  
Roasted corn, tomato, bacon, English cucumbers, feta, whole grain mustard champagne vinaigrette

### TRADITIONAL POT PYES

**Chicken 17**  
Garden vegetables, oven-roasted chicken, creamy velouté, pastry crust, apple slaw

**Vegetarian 17** ☉  
Roasted garden and root vegetables, cauliflower velouté, pastry crust, seasonal fruit

**Seafood 27**  
Crab, shrimp, scallops, cod, pearl onions, carrots & peas, sherry seafood Béchamel, pastry crust, panzanella salad



### ENTRÉES

**Beef Filet 32**  
8 oz., herb compound butter, fingerling potatoes, asparagus

**Beef Burgundy 17**  
Tenderloin tips, button mushrooms, pearl onions, Burgundy-infused demi, grilled brioche

**Duck Duet 26** ☉  
Coconut jasmine rice, green beans, sweet & spicy glaze

**Crab Cakes 24**  
House rémoulade, green beans, rice pilaf

**Chicken Carbonara 22**  
Grilled chicken, pancetta, garlic cream sauce, papardelle

**Prime Rib of Beef 26**  
Hand-cut, smashed red bliss potatoes, au jus, creamy horseradish

**Pork Porterhouse 21** ☉  
12 oz. pork porterhouse cut chop, peppercorn-seasoned, house mashed potatoes, red onion marmalade, apple mostarda

**Sear'd Salmon 24** ☉  
7 oz. fillet, fresh ratatouille, herbed Israeli couscous, green chili oil

**BBQ Shrimp & Grits 25**  
Broiled shrimp, house BBQ sauce, home style grits, asparagus

**Traditional Turkey 17**  
Sour cream chive mashed potatoes, herb stuffing, pan gravy, cranberry sauce

**Almond-Crusted Chicken Breast 16**  
Romescio sauce, shaved Parmesan, fingerling potatoes, asparagus

**Pan-Seared Scallops 27**  
Sautéed spinach, creamy Boursin polenta, lemon nage



*Bring a Friend !!!*

**RSVP BY NOV. 26**

For questions about this event or to place your reservations, contact: [brian.ohara24@gmail.com](mailto:brian.ohara24@gmail.com)

**AN EVENT HOSTED BY:**

717 W. MAIN STREET

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**AUGUSTUS**

**LUTHERAN**

**CHURCH**

Sunday Services: 8:00 AM Communion ~ 9:00 AM Sunday School ~ 10:30 AM Worship