

STADIUM

SPORTS BAR • GRILL • LOUNGE

Beer Dinner at Stadium Sports Bar

Thursday, June 28

\$30 per person

For reservations, contact Janet Leeker at janet.leeker@lumiereplace.com

STATION 1 "BEEF"

Petit Strip Steaks, Caramelized Onion Demi Glace'

Paired with:

Six Row Double IPA

Bigger in hop bittering, alcohol content (8.4%), and hop character than a traditional IPA. It is brewed with almost 2 LBS. of hops per barrel and left unfiltered. The Six Row Double IPA showcases the citrusy and piney characteristics of the Columbus, centennial, and Chinook hops.

STATION 2 "PORK"

Oven Roasted Pork Loin, Boulevard Tank 7 Sauce

Paired with:

Boulevard Tank 7

A straw colored, light to medium bodied beer with an earthy, spicy, grapefruit aroma and flavor, a soft, sweet malt flavor and a prominent hop bitterness.

STATION 3 "CHICKEN"

Bacon Wrapped Chicken Glazed with Orange Reduction

Paired with:

Bell's Amber Ale

Pours hazy dark orange w/ medium sized white head, aroma is mostly cereal grain w/ malted barley, herbal essence and a touch of fruitiness rounds it out. Taste has a hint of dried berries, nuts, and perfect amount of lingering after taste in the mouth.

STATION 4 "SEAFOOD"

Grilled Atlantic Salmon filet, White Wine Cream

Paired with:

Goose Island Matilda

Wild in character with a slightly fruity aroma and spicy yeast flavor that is as unique as it is satisfying. It is dry and quenching.

STATION 5 "DESSERT"

Cheesecake Bites, Wild Mixed Berries

Paired with:

New Holland's Dragons Milk

Expect a complex ale with a soft, rich caramel-malt character intermingled with deep vanilla tones; all dancing in an oak bath