

# The White Horse To Go

Call 860 868 1496 between 4 – 8 pm. Available Monday to Sunday

## APPETIZERS

**LOBSTER BISQUE** 5

**CAESAR SALAD** 8 add grilled chicken breast 5 – add 6oz. grilled salmon 7

**SIRLOIN CHILI** 6 - onions, peppers, tomatoes, kidney beans, dark ale, with melted cheddar cheese

**AMAZING WHITE HORSE CHICKEN CRUNCH** 8 - tender pieces of chicken breast with a special crunchy sweet coating - with a wild mushroom dipping sauce.

**WHITE HORSE NACHOS** 9 - house made corn tortilla chips with melted jack and cheddar cheeses, red onion, jalapenos and a little chili with sides of sour cream and salsa.

**CHICKEN WINGS** 9 - tasty seasoned wings with either a red hot honey glaze or our Korean sesame barbecue sauce - served with celery & blue cheese dipping sauce

## ENTRÉES

**STEAKHOUSE SHEPHERD'S PIE** 15 - savory ground sirloin, carrots, peas, onions, seasonings and rich gravy, topped with mashed potatoes

**CHICKEN POT PIE** 15 - tender pieces of chicken, celery, carrots, peas, onions and herbs, baked in a rich sauce with a little chardonnay and cream, topped with a light buttery flaky crust

**BLACK TRUFFLE MEATLOAF** 17 - ground sirloin blended with Wagyu Kobe style beef, bacon, panko, onions, celery, carrots, mushrooms, truffle oil & herbs, smoked bacon wrapped, baked and served with an onion demi-glace, mashed potatoes & sautéed vegetables

**SUPERIOR FISH AND CHIPS** 15 - fresh cod in a light golden fried batter with British fries and tartar sauce

**SLOW ROASTED SALMON WITH SUN DRIED TOMATO BUTTER** 17 - served with parmesan orzo

**GUINNESS BEEF STEW** 17 - angus beef, carrots, onions, mushrooms, Guinness, herbs and our seasoning blend, slow roasted to perfection - served with mashed potatoes

**PUB STEAK** 16 - grilled choice, certified black angus, 8oz. sirloin, Roquefort sauce, with sautéed vegetables and either mashed potatoes or British fries

**CHICKEN FRANCAISE** 15 - tender chicken breast sautéed in butter, lemon and white wine served with buttered mashed potatoes and mixed vegetables

**HOUSE SIGNATURE BURGER** 10 - 1/2 lb. of our exclusive blend of black angus sirloin, brisket and short rib, with apple wood smoked bacon, caramelized onions, romaine leaf, tomato, and our special seasoned sage derby blue cheese sauce on a toasted buttered roll

**VEGGIE BURGER** 10 - Our freshly made garden patty, of quinoa, black bean, sunflower seeds, vegetables & herbs, grilled and nestled between fire roasted peppers, grilled tomatoes, garlic oil and sautéed baby spinach, served on a toasted roll

**PUMPKIN RAVIOLI** 15 - with crumbled goat cheese, toasted pecans, sage madeira cream sauce

### **DESSERT**

**BANOFFI PIE** 5 - banana, toffee, cream pie kind of thing

**ENGLISH TOFFEE PECAN PIE** 5 - we added a jigger of Scotch for good measure

CHILLED BEER AVAILABLE: **3: BUD - BUD LIGHT – HEINEKEN – CORONA - MILLER LIGHT – MICHELOB ULTRA**

**5: SAMADAMS - NEWCASTLE BROWN ALE - BLUE MOON - KALIBER - OLD STONE - TWO ROADS HONEY SPOT - HARPOON UFO WHITE - SIERRA NEVADA - CITY STEAM NAUGHTY NURSE - SAM SMITH TADDY PORTER - ANGRY ORCHARD CIDER - BROOKLYN PISNER - SAMUEL SMITH ORGANIC CIDER**

BOTTLES OF VIN ROUGE: **CABERNET – MERLOT – SKYFALL BLEND 20**

CHILLED VIN BLANC: **CHARDONNAY – PINOT GRIGIO – SAUVIGNON BLANC 20**