

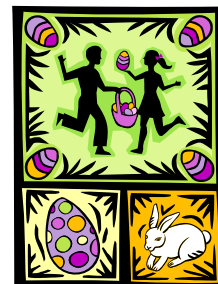
JERRY'S

PASSOVER & EASTER MENU

A Restaurant Bringing Religions & Cultures Together
Tuesday, March 31st thru Sunday, April 5th

DRINKS

- Prosecco with Midori Mellon Liqueur 8.95
Blue Bunny: Blue Curaçao, White Chocolate Liqueur, Cream 8.95
Easter Coffee: Rum & White Chocolate Liqueur 6.95
Old Fashioned Blender Peach Milkshake 6.95



APPETIZER

- Baked Artichoke & Spinach Dip with Fried Pita or Matzoh 6.95
Beer Pairing: Rogue Hazelnut Brown Ale 5.00



SOUPS

- Puree of Spring Pea with Dill
Chicken & Leek Soup with Matzoh Ball
Beer Pairing: Metropolitan Flywheel Lager 5.00

SANDWICHES

Lettuce, tomato, and red onion are optional. Available with matzoh or as a salad.

- Baked Ham with Mustard & Brown Sugar Glaze**, Grilled Onions, Swiss, Chipotle Chutney on Pretzel Roll \$9.95
Beer Pairing: Two Brothers Domaine DuPage French Country Ale 5.00

- Brisket Braised in Wine & Herbs**, Roast Portabellas, Cheddar, Horseradish Dressing on an Onion Bun \$10.95
Beer Pairing: Bear Republic Hop Rod Rye Double IPA 6.00

- Seared Duck Breast**, Asparagus, Arugula, Brie, Chipotle Chutney on Toasted Brioche \$11.95
Beer Pairing: Victory Prima Pils Pilsner 5.00

Special Side: Ambrosia Fruit Salad

DESSERTS

- Flourless Chocolate Cake with Custard & Raspberry Sauce \$6.95
Beer Pairing: Goose Island Bourbon County Stout 12.00