

Dave The Pie Guy

Fine Dining: Saturday March 23rd

Doors open at 6:45 & dining experience 7:00 PM

We will be offering a 4 course Dinner

1st Course: Walleye Cake W/ Remoulade Sauce

2nd Course: Grilled Asparagus W/ Candied Bacon

3rd Main Entrée: Grilled Salmon w/ Lemon Caper Dill sauce
served with rice pilaf & Roasted Vegetables

Or

Hot Italian Sausage Rigatoni Dinner W/ Herb Focaccia bread

4th course: Slice of Homemade PIE! *(Several to choose from)*

Feature Pie this evening: Chocolate Hazelnut Cream with
Raspberry sauce & Ghirardelli Chocolate

All included \$55.00 plus city tax 8.025%

Guests may bring their own bottle and no charge for set-ups.

Limited Seating: Reservations Only

Email davethepieguy@hotmail.com

Call 612-871-9544 for Reservations