

**Dave The Pie Guy**

**Fine Dining: Friday June 21st**

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

We will be offering a 4 course Dinner

**1<sup>st</sup> Course: Dugnas Crab Artichoke dip W/ Foccia bread**

**2<sup>nd</sup> Course: Cranberry, Candie walnuts over mixed Greens**

**3<sup>rd</sup> Main Entrée: Yellowfin Tuna W/ lemon butter and stewed  
veggies & Rice**

Or

**Cross Rib roast W/ sour cream mashed potaoes & glazed  
carrots**

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

Feature Pie this evening Triple berry

All included \$55.00 plus city tax 8.025%

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

**Email [davethepieguy@hotmail.com](mailto:davethepieguy@hotmail.com)**

**Call 612-871-9544 for Reservations**