**Forks, Corks and Kegs Menu 2018**

**Appetizer Crawl:**

* **Oyster Bay** – oyster shooters paired with white wine
* **Franklin** – crab stuffed mushrooms paired with assorted Robert Mondavi winery
* **Mavericks/Gold Dust** – andouille cheese Bourbon Mushrooms paired with a wine
* **Buffalo Bodega** – bacon beer cheese soup served with baguettes paired with Crow Peak Porter
* **Deadwood Mountain Grand** – hand breaded walleye sliders with a cayenne tartar sauce and corn dusted bun, paired with Banrock moscato
* **Gem Steakhouse** – spinach dip with pumpernickel bread paired with assorted Firehouse Wines
* **Deadwood Winery** – soup paired with wine
* **Eagle Steakhouse** – smoked pork chop paired with wine
* **The Nugget** – homemade pizza paired with craft beer
* **Cadillac Jacks** –Herb roasted shrimp cocktail, paired with a pinot grigio

**Dine Around:**

* **Franklin** – shrimp and chicken Peppedew pasta paired with wine
* **Deadwood Gulch** –
	+ - **Fireside Lounge** – Effin’ Cucumber Vodka with beef stew,
		- **Creekside** - Captain Morgan Watermelon Smash with donut holes
* **Gem Steakhouse** - marinated steak tips paired with Cashmere Black Magic red blend
* **Buffalo Bodega** – steak tips paired with a black box Cabernet
* **Saloon No. 10** – Mini osso buccos with raspberry chipotle glaze
* **The Nugget** – homemade pizza paired with a wine
* **Celebrity** – samples of Dimock cheeses, paired with Crow Peak seasonal beers
* **Eagle Steakhouse** – smoked sirloin paired with craft beer
* **Deadwood Winery** – flatbread pizza paired with a wine
* **Mavericks/Gold Dust** – Sheppard’s Pie paired with a wine
* **Oyster Bay** – half shell oysters paired with a white wine
* **Cadillac Jacks** – wild game meatball, paired with a vanilla porter
* **Deadwood Mountain Grand** – Aged, smoked angus sliders with caramelized onions and corn dusted bun, paired with Crow Peak Red Water Ale
* **Martin & Mason Hotel**—Philly cheese steak served on a sourdough slider, paired with a beer