

**BEEF**  
(All made with ANGUS BEEF)

	<b>5"</b>	<b>10"</b>
	<b>Pies</b>	<b>Pies</b>
<b>AUSSIE STEAK</b>	<b>\$9.50</b>	<b>\$38</b>
Roast Beef, roasted red potatoes, tomatoes, green peas, green beans, carrots, celery, onion, red wine, herbs, spices.		

<b>COUNTRY STYLE POT ROAST</b>	<b>\$9.50</b>	<b>\$38</b>
Beef, red potatoes, carrots, celery, green beans, onion, garlic, butter, herbs, olive oil, spices.		

<b>GERMAN BEEF &amp; MUSHROOM</b>	<b>\$9.50</b>	<b>\$38</b>
Beef, mushrooms, onion, egg noodles, heavy cream, butter, herbs, white wine, spices.		

<b>HUNGARIAN BEEF GOULASH</b>	<b>\$9.50</b>	<b>\$38</b>
Beef, carrots, green peas, potatoes, tomatoes, red bell pepper, Hungarian paprika, onion, garlic, lemon, herbs, olive oil, spices.		

<b>SPICY BEEF CHILI</b>	<b>\$9.50</b>	<b>\$38</b>
Beef diced, pinto beans, kidney beans, tomato, cilantro, chili, jalapeno, cheddar, potato, carrots, onion, garlic, bell peppers		

<b>BULGOGI BEEF/KOREAN STYLE</b>	<b>\$9.50</b>	<b>\$38</b>
Beef, bulgogi sauce, honey,soy sauce, rice, zucchini, onion,garlic,ginger,bellpepper		

<b>KOBE BEEF SHEPHERD PIE</b>	<b>\$11.00</b>	<b>\$44</b>
Ground Wagyu beef ground, mashed potatoes, carrots, celery, green peas, onion, thyme		

**PORK, LAMB, SEAFOOD**

	<b>5"</b>	<b>10"</b>
	<b>Pies</b>	<b>Pies</b>
<b>BAVARIAN ROAST PORK</b>	<b>\$9.50</b>	<b>\$38</b>
Pork, carrots, potatoes, green peas, garlic, onion, olive oil, dark beer, herbs, spices.		

<b>PORK CHILI VERDE</b>		
Pork, fresh tomatillos, cilantro, green bell pepper, onion, garlic, spices, jalapeno, zucchini		

<b>INDO LAMB CURRY (spicy)</b>	<b>\$10.00</b>	<b>\$40</b>
Free range lamb leg, green beans, coconut milk, tomatoes, basmati rice, onion, garlic, cilantro, olive oil, curry, red pepper flakes, spices.		

<b>LAMB SHEPHERD'S PIE</b>	<b>\$10.00</b>	<b>\$40</b>
Ground free range lamb, mashed potatoes, carrots, celery, green peas, onion, thyme, mint.		

<b>CREOLE GUMBO (spicy)</b>	<b>\$10.00</b>	<b>\$40</b>
Chicken breast, shrimp, hot links, tomatoes, okra, bell pepper, onion, garlic, basmati rice, olive oil, soices.		

<b>HEARTY SEAFOOD W/LOBSTER &amp; CLAM</b>	<b>\$11.50</b>	<b>\$45</b>
Lobster meat, clam, milk, potato, onion,carrot,celery,green peas, cheddar, capers, white wine, herbs		

**POULTRY**  
(All chicken are free range)

	<b>5"</b>	<b>10"</b>
	<b>Pies</b>	<b>Pies</b>
<b>CLASSIC AMERICAN CHICKEN</b>	<b>\$9.50</b>	<b>\$38</b>
Chicken breast, carrots, green peas, red potatoes, onion, parsley, celery,milk, butter, herbs, spices.		

<b>CHICKEN TIKKA MASALA</b>	<b>\$9.50</b>	<b>\$38</b>
Chicken breast, yogurt, potatoes, carrots, green peas, tomatoes, basmati rice, onion, garlic, ginger, mango chutney, butter, Indian spices.		

<b>JAMAICAN CHICKEN</b>	<b>\$9.50</b>	<b>\$38</b>
Chicken thigh & breast, bell pepper, peanut sauce, jerk seasoning, coconut milk, sweet potatoes, corn, cilantro, lime juice, zucchini.		

<b>THAI CHICKEN CURRY</b>	<b>\$9.50</b>	<b>\$38</b>
Chicken breast, green beans, carrots, red potatoes, rice noodles, coconut milk, olive oil, peanut sauce, cilantro, garlic, ginger, spices.		

<b>ARTICHOKE CHICKEN PESTO</b>		
Chicken breast, carrots, potato, basil,artichoke,pesto,onion,garlic, herbs,lemon juice, cheese, heavy cream, white wine, zucchini.		

<b>CHICKEN &amp; MUSHROOMS</b>	<b>\$9.50</b>	<b>\$38</b>
Chicken breast, mushrooms sliced, heavy cream, white and marsala wine, garlic, herbs, rice, zucchini		

<b>ROAST TURKEY</b>	<b>\$9.50</b>	<b>\$38</b>
Turkey, red potatoes, celery, onion, green beans, carrots, parsley, butter, flour, herbs, spices.		

<b>SPICY DUCK WITH RED CURRY</b>	<b>\$11.00</b>	<b>\$44</b>
Roasted duck breast, green beans, rice, tomatoes, red bell pepper, red pepper flakes, shrimp paste, coconut milk, cilantro, brown sugar, olive oil, spices.		

<b>LEMON CAPERS CHICKEN</b>	<b>\$9.50</b>	<b>\$38</b>
Chicken breast, capers, lemon juice, rice, onion, garlic, fresh herbs, zucchini		

**DESSERT PIES**

	<b>5"</b>	<b>10"</b>
	<b>Pies</b>	<b>Pies</b>
<b>BAVARIAN APPLE PIE</b>	<b>\$7.00</b>	<b>\$28</b>
Granny Smith apples, sour cream, walnuts, brown sugar, raisins, cinnamon, vanilla, lemon butter.		

<b>BAVARIAN BERRIES PIE</b>	<b>\$7.00</b>	<b>\$28</b>
Seasonal berries, sugar, red wine, lemon, flour, spices.		

<b>PINA COLADA FRUIT PIE</b>	<b>\$7.00</b>	<b>\$28</b>
Fresh pineapples, coconut milk, brown sugar, rum.		

<b>RHUBARB STRAWBERRY PIE</b>	<b>\$7.00</b>	<b>\$28</b>
Rhubarb, strawberries, oranges, sugar, orange liqueur, eggs.		

**VEGETARIAN & VEGAN**

	<b>5"</b>	<b>10"</b>
	<b>Pies</b>	<b>Pies</b>
<b>BREAKFAST SPINACH RICOTTA</b>	<b>\$8.50</b>	<b>\$34</b>
Spinach, ricotta cheese, feta cheese, eggs ,onion, garlic, olive oil, herbs.		

<b>BROCCOLI CHEDDAR</b>	<b>\$8.50</b>	<b>\$34</b>
Broccoli, Yukon potatoes, cheddar, milk, carrots.		

<b>ROASTED BUTTERNUT SQUASH</b>	<b>\$8.50</b>	<b>\$34</b>
Roasted butternut squash, red potatoes, soy beans, roasted leek, smoked gouda, parmesan cheese, onion, herbs, heavy cream, butter, olive oil, spices.		

<b>ROMA VEGETARIAN</b>	<b>\$8.50</b>	<b>\$34</b>
Mozzarella, spinach/kale, zucchini, olives, tomatoes, kidney beans, orzo, parmesan, pesto, garlic, onion, olive oil, herbs, spices.		

<b>THREE BEAN CHILI VEGETARIAN</b>	<b>\$8.50</b>	<b>\$34</b>
Kidney beans, garbanzo beans, pinto beans, potatoes, corn, carrots, garlic, onion, chili, cilantro, cheddar.		

<b>GARDEN LIME CURRY VEGAN</b>	<b>\$8.50</b>	<b>\$34</b>
Eggplant, zucchini, garbanzo beans, kidney beans, potatoes, carrots, basmati rice, garlic, onion, lime juice, coconut milk, olive oil, curry, herbs, spices.		

<b>LENTIL STEW VEGAN</b>		
Lentil, carrots, Yukon potatoes, onion, herbs, tomatoes, lemon juice, olive oil, garlic.		

<b>HEARTY VEGAN STEW</b>	<b>\$8.50</b>	<b>\$34</b>
Yukon potato, seasonal greens, legumes,carrot, onion, tomato, herbs		

<b>PICCATA MUSHROOM VEGAN</b>	<b>\$9.00</b>	<b>\$36</b>
Assorted fresh mushrooms (Shitake, Button, Oyster, Portobello), capers, lemon juice, orzo, olive oil, onion, garlic, fresh herbs		

<b>SWEET POTATO THAI CURRY VEGAN</b>	<b>\$8.50</b>	<b>\$34</b>
Roasted sweet potatoes, soy beans, garbanzo beans, carrots, peanuts, curry, coconut milk, cilantro, onion, garlic, ginger spices.		

<b>VEGAN TIKA MASALA</b>	<b>\$8.50</b>	<b>\$34</b>
Diced eggplants, coconut milk, lemon juice, potatoes, carrots, lentil, tomatoes, basmati rice, Indian spices, zucchini,kale,onion,garlic		

<b>GREEN JACK FRUIT STEW</b>	<b>\$8.50</b>	<b>\$34</b>
Green jack fruit, Eggplant, collard green/kale, edamame, carrots, rice, garlic, onion, tamarind, coconut milk, olive oil, chili , coconut milk, spices.		

<b>SPICY JAVANESE TEMPEH VEGAN</b>	<b>\$8.50</b>	<b>\$34</b>
Roasted tempeh,eggplants, red chili, sweet soy sauce, tamarind, red bell pepper, red pepper flakes, onion, garlic, ginger, , olive oil, brown sugar, spices.		

**All prices reflect FROZEN Pot Pies only.**

For HOT, ready to eat pot pies, please add \$0.50 plus sales tax.