

BEEF (All made with ANGUS BEEF)	5" Pies	10" Pies
AUSSIE STEAK Roast Beef, roasted red potatoes, tomatoes, green peas, green beans, carrots, celery, onion, red wine, herbs, spices.	\$7.00	\$26
COUNTRY STYLE POT ROAST Beef, red potatoes, carrots, celery, green beans, onion, garlic, butter, herbs, olive oil, spices.	\$7.00	\$26
GERMAN BEEF & MUSHROOM Beef, mushrooms, onion, egg noodles, heavy cream, butter, herbs, white wine, spices.	\$7.00	\$26
HUNGARIAN BEEF GOULASH Beef, carrots, green peas, potatoes, tomatoes, red bell pepper, Hungarian paprika, onion, garlic, lemon, herbs, olive oil, spices.	\$7.00	\$26
SPICY BALINESE BEEF Beef, green beans, red potatoes, tomatoes, red bell peppers, hot sauce, tamarind, coconut milk, soy sauce, brown sugar, olive oil, onion, garlic, spices.	\$7.00	\$26
SPICY BEEF IN RED CURRY Beef, green beans, Yukon potatoes, tomatoes, red bell pepper, red pepper flakes, shrimp paste, coconut milk, cilantro, brown sugar, olive oil, spices.	\$7.00	\$26
SPICY PENANG BEEF Beef, potatoes, green beans, coconut milk, onion, garlic, ginger, red pepper flakes, olive, spices.	\$7.00	\$26
PORK, LAMB, SEAFOOD	5" Pies	10" Pies
BAVARIAN ROAST PORK Pork, carrots, potatoes, green peas, garlic, onion, olive oil, dark beer, herbs, spices.	\$7.00	\$26
INDO LAMB CURRY (spicy) Free range lamb leg, green beans, coconut milk, tomatoes, basmati rice, onion, garlic, cilantro, olive oil, curry, red pepper flakes, spices.	\$7.50	\$28
LAMB SHEPHERD'S PIE Ground free range lamb, mashed potatoes, carrots, celery, green peas, onion, thyme, mint.	\$7.50	\$28
LIME LAMB CURRY Free range lamb leg, green beans, basmati rice, onion, garlic, lime juice, cilantro, curry, coconut milk, mint, spices.	\$7.50	\$28
CREOLE GUMBO (spicy) Chicken breast, shrimp, hot links, tomatoes, okra, bell pepper, onion, garlic, basmati rice, olive oil, spices.	\$7.00	\$26
CREOLE SHRIMP (spicy) Shrimp, celery, red bell peppers, tomatoes, basmati rice, onion, garlic, hot sauce, herbs, spices.	\$7.00	\$26
HEARTY SEAFOOD Salmon, clam, shrimp, Yukon potatoes, carrots, green peas, heavy cream, cheddar, capers, onion, lemon juice, herbs.	\$7.00	\$26

CHICKEN & TURKEY	5" Pies	10" Pies
CLASSIC AMERICAN CHICKEN Chicken breast, carrots, green peas, red potatoes, onion, parsley, milk, butter, herbs, four, spices.	\$6.50	\$25
CLASSIC with FREE RANGE CHICKEN CHICKEN CACCIATORE Chicken breast, tomatoes, celery, olives, bell peppers, mushrooms, onion, garlic, orzo, parmesan cheese, olive oil, herbs, spices.	\$7.00	\$26
ARTICHOKE CHICKEN PESTO Chicken breast, mushrooms, pesto, artichoke, onion,, butter, heavy cream, white wine, lemon, zucchini, carrot, potato	\$6.50	\$25
CHICKEN TIKKA MASALA Chicken breast, yogurt, potatoes, carrots, green peas, tomatoes, basmati rice, onion, garlic, ginger, mango chutney, curry, butter, spices.	\$6.50	\$25
JAMAICAN CHICKEN Chicken thigh & breast, bell pepper, peanut sauce, jerk seasoning, coconut milk, sweet potatoes, corn, cilantro, lime juice, zucchini.	\$6.50	\$25
THAI CHICKEN CURRY Chicken breast, green beans, carrots, red potatoes, rice noodles, coconut milk, olive oil, peanut sauce, cilantro, garlic, ginger, spices.	\$6.50	\$25
ROAST TURKEY Turkey, red potatoes, celery, onion, green beans, carrots, parsley, butter, flour, herbs, spices.	\$7.00	\$26
SPICY DUCK WITH RED CURRY Roasted duck breast, green beans, Yukon potatoes, tomatoes, red bell pepper, red pepper flakes, shrimp paste, coconut milk, cilantro, brown sugar, olive oil, spices.	\$8.00	\$30
DESSERT PIES/seasonal	5" Pies	10" Pies
BAVARIAN APPLE PIE Granny Smith apples, sour cream, walnuts, brown sugar, raisins, cinnamon, vanilla, lemon butter.	\$5.00	\$18
BAVARIAN BERRIES PIE Seasonal berries, sugar, red wine, lemon, flour, spices.	\$5.00	\$18
PINA COLADA FRUIT PIE Fresh pineapples, coconut milk, brown sugar, rum.	\$5.00	\$18
RHUBARB STRAWBERRY PIE Rhubarb, strawberries, oranges, sugar, orange liqueur, eggs.	\$5.00	\$18

VEGETARIAN & VEGAN	5" Pies	10" Pies
BREAKFAST SPINACH RICOTTA Spinach, ricotta cheese, feta cheese, eggs ,onion, garlic, olive oil, herbs.	\$6.00	\$23
BROCCOLI CHEDDAR Broccoli, Yukon potatoes, cheddar, milk, carrots.	\$6.00	\$23
PROVENCAL BUTTERNUT SQUASH Roasted butternut squash, spinach, ricotta, onion, parmesan, herbs.	\$6.00	\$23
ROASTED BUTTERNUT SQUASH Roasted butternut squash, red potatoes, soy beans, roasted leek, smoked gouda, parmesan cheese, onion, herbs, heavy cream, butter, olive oil, spices.	\$6.00	\$23
ROMA VEGETARIAN Mozzarella, spinach, mushrooms, zucchini, olives, tomatoes, kidney beans, orzo, parmesan, pesto, garlic, onion, olive oil, herbs, spices.	\$6.00	\$23
THREE BEAN CHILI VEGETARIAN Kidney beans, garbanzo beans, pinto beans, potatoes, corn, carrots, garlic, onion, chili, cilantro, cheddar.	\$6.00	\$23
LIME GARDEN CURRY VEGAN Eggplant, zucchini, garbanzo beans, kidney beans, potatoes, carrots, basmati rice, garlic, onion, lime juice, coconut milk, olive oil, curry, herbs, spices.	\$6.00	\$23
LENTIL STEW VEGAN Lentil, carrots, Yukon potatoes, onion, herbs, tomatoes, lemon juice, olive oil,	\$6.00	\$23
PICCATA MUSHROOM VEGAN Assorted fresh mushrooms (Shiitake, Button, Oyster, Portobello), capers, lemon juice, orzo, olive oil, onion, garlic, fresh herbs.	\$6.50	\$25
SWEET POTATO THAI CURRY VEGAN Roasted sweet potatoes, soy beans, garbanzo beans, carrots, peanuts, curry, coconut milk, cilantro, onion, garlic, ginger spices.	\$6.00	\$23
SPICY JAVANESE TEMPEH Roasted tempeh, red bell pepper, chili, garlic, tomatoes, soy sauce, tamarind, ginger, cilantro, olive oil, brown sugar, eggplant.	\$6.00	\$23
All prices reflect FROZEN Pot Pies only.		
For HOT, ready to eat pot pies, please add \$0.50 plus sales tax.		