

GOVERNOR FRANCIS INN RESTAURANT

HALLOWEEN

SPECIAL MENU

Oct 25th – Nov 1st

APPETIZERS

WITCH'S BREW SOUP \$6

Creamy butternut squash soup, warm and spiced, perfect for chilly fall evenings.

MUMMY WRAPPED PRETZELS \$6

Freshly baked pretzels wrapped in cheesy "bandages," served with mustard or cheesy dip.

BLOODCURDLING BAT WINGS \$9.99

Crispy chicken wings, glazed in BBQ sauce, dusted with ranch seasoning.

DRINKS

PUMPKIN ALE \$6

Seasonal craft beer with hints of pumpkin spice and caramel.

DRACULA'S RED \$10 per glass

A bold Cabernet Sauvignon with rich notes of dark fruits and chocolate.

GHOSTLY WHITE \$8 per glass

A crisp Pinot Grigio with pear and citrus notes.

BLACK MAGIC MARTINI \$11.99

Black vodka, pomegranate juice, and lime, with a glittery black sugar rim.

MAIN COURSE

ZOMBIE RIBS \$21.99

Slow-cooked baby back ribs glazed in smoky chipotle sauce, served with garlic mashed potatoes and seasonal vegetables.

BLACK WIDOW BURGER \$14.99

Juicy burger with spicy chipotle aioli, cheddar "web," on a black brioche bun, served with fries.

SEAFOOD FEASTA \$24.99

A savory medley of mussels, shrimp, and calamari in a red clam sauce, served over pasta with spinach and cherry tomatoes.

JACK-O'-LANTERN STUFFED PEPPERS \$16.99

Carved orange bell peppers filled with cheesy rice and seasoned ground beef, served with pasta.

VAMPIRE STEAK \$24.99

Garlic-rubbed ribeye steak with red wine reduction, served with garlic mashed potatoes and seasonal vegetables.

DESSERT

APPLE PIE \$8.99

Warm spiced apple pie with a flaky crust, served with vanilla ice cream.

