



“Every day is a holiday and every meal is a feast!”

Restaurant Week 2012 Dinner Menu

Please select from three of the four course offerings below.

Enjoy yourself this evening...and please let us know if there is anything we can do for you.

First Course

A sampler of our most popular appetizer offerings...

Tenderloin Crostini

Abi Tuna Nachos

Second Course

The “Wedge” Salad *Tomato, onion, smoked bacon, blue cheese dressing*

Caesar Salad *Shaved reggiano, polenta croutons*

French Onion Soup *With aged gruyère*

Clam Chowder *Served Boston style with fresh littleneck clams*

Third Course

Salmon *Wood grilled, miso glaze, ginger sake butter*

Ribs *St. Louis style, hickory smoked, house barbeque sauce*

Filet Mignon 6oz *Wood grilled, roquefort bacon walnut butter, port demi glace*

Chicken *Wood grilled, sun dried tomato, basil pesto, artichoke, mushroom, walnuts and goat cheese*

Trout *Wood grilled with Shrimp, Avocado Salsa and Lemon Butter*

Meatloaf *ground tenderloin, brandy pepper cream, roasted tomatoes, fried onions*

Each entrée served with your choice of one side

- Old Fashioned Fries • Adult Mac N Cheese • Bubbies Potato Cakes • Creamed Spinach
- Wood Grilled Asparagus • Baked Potato

Fourth Course

Classic Crème Brulee

Kenny's Key Lime Pie

Restaurant Week Featured Wines:

Glass Bottle

R Collection by Raymond, Chardonnay, California

7

28

R Collection by Raymond, Cabernet, California

7

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