



Chamber Restaurant Week Menu ~ \$16.99 (plus tax)

Soup and Salads

(Choice of One)

Cup of Beef Vegetable Soup

Cup of Soup of the Day

House Salad or Caesar Salad

Entrees

(Choice of One)

Reilleys House Steak

Cheese grits, Irish whiskey pepper sauce and vegetables of the day

Fresh Catch

Chefs two daily fish features with

Appropriate starch and sauces

Herb Baked Boston Cod

tender cod seasoned with herbs and topped with buttered crumbs served with rice and green beans

Salmon

sesame seasoned with sweet wasabi cream sauce, mashed potatoes and sautéed spinach

Broiled seafood platter

shrimp, scallops and fish broiled in a white wine butter sauce, served with rice and vegetables

Garlic Chicken Pasta

sun dried tomato cream sauce with mushrooms and spinach

Wedge Salad

blackened beef loin served with an ice cold wedge and blue cheese dressing

Grilled Pork Tenderloin

with smoked corn relish, mashed potatoes and molasses bbq sauce

Served with fries and coleslaw

Fried Shrimp or Oysters

Served with slaw and fries

Fish and Chips

Boston cod deep fried in a tempura batter

Choice of one Dessert

Ice cream trio or Bread pudding