



chamber
restaurant week

January 23 – 30, 2016

Entrées \$12

Baked Rosemary Garlic Peppered Chicken

with skillet gravy, mashed redskin potatoes & vegetable

Cajun Grilled NY Strip

with a blue cheese demi-glaze, mashed potatoes & vegetable

Grilled Fresh Caught Mahi Mahi

with a red pepper cream & lemon aioli, basmati rice & vegetable

Blackened Jumbo Shrimp atop a bed of asian slaw, topped with lemon aioli and a cherry drizzle, with basmati rice & vegetable

Bourbon Pork Loin whiskey marinated served with fries & fresh vegetables

Restaurant Week Cocktail Features :

Pomegranate Margarita \$3.5 • Bahama Mama \$3.5

Draught Pint Restaurant Week Specials

Yuengling Lager: \$3 A dark full bodied lager from America's oldest brewery

Big Bamboo Light: \$3 A crisp light golden lager similar in style to a Fosters (pint)

Shebeen Imperial IPA: \$4.5 A beautifully crafted double IPA from 12 yes twelve different types of hops

Wine Restaurant Week Specials

Salmon Creek Merlot: gls \$3.5 A variety of enticing flavors including strawberry, plum, cranberry, and raspberry. Silky tannins supply a pleasing, long finish.

Salmon Creek Chardonnay: \$3.5 A blend of Green apple, fig, and a hint of pineapple stimulate the palate while a hint of vanilla adds complexity to this award winning chardonnay.

**Enjoy Live Music
with this menu
Friday & Saturday
for Dinner!**