



Reilly's
GRILL & BAR



RESTAURANT WEEK

Menu

\$21.99 • Please select one dish from each course

(Please note, no other discounts or promotions are applicable)

1ST COURSE

BEEF VEGETABLE SOUP

A long time favorite

PETITE CRAB CAKE

Grilled lump crab cake served over a fried green tomato and Cajun aioli topped with shotgun onions

2ND COURSE

CAPRESE STACK

Layered garden tomatoes, sliced fresh mozzarella and mixed greens with a balsamic honey reduction

REILLEY'S HOUSE SALAD

Mixed greens topped with sliced cucumbers, onions, tomatoes and croutons with your choice of dressing: 1000 Island, Balsamic, Blue Cheese, Caesar, Ginger Vinaigrette, Honey Mustard, Italian, Ranch, Tomato Basil (fat free)

3RD COURSE

SESAME SALMON

Sesame encrusted fresh salmon served with a sweet wasabi and ginger cream sauce, over whipped potatoes and sautéed spinach

ROASTED GARLIC CHICKEN & SPICY ITALIAN SAUSAGE PASTA

Grilled chicken & Italian sausage tossed with mushrooms, in a roasted garlic cream sauce, served over penne

FISH AND CHIPS

A tradition since 1982. Boston cod, deep fried in a beer batter

MEATLOAF PLATTER

Just like Mom's, only better, with whipped potatoes and sautéed vegetables

BACON WRAPPED SHRIMP

Jumbo shrimp stuffed with boursin cheese, wrapped in hickory bacon, served over roasted red pepper risotto with sauteed vegetables, drizzled with a fresh lemon herb sauce

4TH COURSE

LEPRECHAUN PIE

A house specialty - this dessert begins with a thick Oreo cookie crust filled to the brim with mint chocolate chip ice cream, topped with a layer of crushed Oreo cookies, then finished with chocolate sauce

DIANE'S RICH APPLE BREAD PUDDING Á LA MODE

A classic southern-style sweet - our homemade bread pudding, served warm with a lite caramel drizzle, topped with vanilla ice cream and whipped cream

