



Chef Tom Corey Presents

*2017 Chamber Restaurant Week
Three-Courses for \$26.95*

1st Course (choose one soup or salad)

Caesar Salad

Winter Salad - caramelized walnuts, cranberries, mandarin oranges, blue cheese crumbles over mixed greens in a champagne vinaigrette

Onion Soup Au Gratin

Smoked Chicken Corn Chowder

2nd Course

(served with your choice of two sides)

Stuffed Chicken Breast

with fresh basil, prosciutto and Provolone topped with a Madeira Wine Sauce

Steak Dianne

Sauteed Filet Mignon Medallions and Mushrooms in a Dijon Brandy Sauce

Stuffed Lobster Tail

with Crabmeat and Sherry Wine Butter

Half Rack of Ribs

Pan Seared Cod Piccata

with fresh Lemon, Artichokes, Capers and Cream

Sides

Grilled Veggies, Steamed Green Beans, Steamed Broccoli, Red Skin Mashed Potatoes, Sweet Potato Fries, Baked Sweet Potato, French Fries, Baked Potato, Potato Salad, Mac and Cheese, Cole Slaw, Baked Beans, Red Rice, or Corn on the Cob

3rd Course (choose one)

Warm Chocolate Chip Blondie Ala Mode
served with a Salted Caramel Ice Cream

Key Lime Pie

Cheesecake

WILDCATS SOCCER TEAM

Statistics



Name	Goals	Assists	Saves	Goals Allowed	Yellow Cards	Red Cards
Todd	3	5			1	
Alicia	9	2	16	12		
Team Totals	12	7	16	12	1	0



