

Wine & Beer Week

Monday, May 8-Thursday, May 11, 2017

Enjoy three courses of the area's finest cuisine!

Comes with 2-5oz. glasses of wine or 2-12oz. draft beers

Select One

Wild Mushroom Ravioli

Wild mushroom filled raviolis are tossed with a pink Bolognese sauce and topped with fresh basil.

Chicken & Broccoli Arancini

Slow roasted chicken and broccoli are blended with risotto, then breaded and served with pink pomodoro sauce and parmesan

Gingered Chicken Pockets

Tender chicken breast is tossed with fresh ginger, Napa cabbage and bok choy, wrapped in egg roll wrappers and fried, served with sweet chili dipping sauce

***Grilled Corn and Artichoke Chowder**

Grilled corn and artichoke hearts are blended with scallions; apple wood smoked bacon, fresh herbs, cream and topped with gouda croutons

Second Course-Select One

***Caprese Salad**

Vine ripened tomatoes are shingled with fresh mozzarella and Garnished with shaved red onions, basil, XVOO and aged balsamic

***Keon's Caesar Salad**

Tossed with marinated cherry tomatoes, roasted peppers, garlic croutons, and shaved parmesan cheese

Third Course-Select one

Boneless Barbeque Short Ribs

Boneless barbeque short Ribs are slow simmered and served with jalapeno-cheddar cornbread and cilantro toasted corn slaw

***Baked Haddock**

Baked Atlantic haddock is topped with Rob's secret topping and served over whipped Yukon potatoes with grilled broccoli and chive hollandaise

Pan Seared Boneless Chicken Breast

Pan seared skin on boneless breast is served over Louisiana mashed potatoes, sautéed spinach and roasted pepper veloute'

\$29 per person (plus tax & gratuity)

**These items can be prepared gluten free. Ask your server for details.*