

Wine week

Monday, July 10-Thursday, July 13

Enjoy three courses of Chef Rob's famous cuisine!
Comes with 2-5 oz. glasses of wine or 2-12 oz. draft beers

Select One

Wild Mushroom Ravioli

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

***Korean Pulled Pork Eggrolls**

House made Korean pork and pepper jack cheese are nestled in golden brown won ton skin and served with a side of chipotle aioli

Pan Seared Shrimp Scampi

Pan seared shrimp are simmered in a light garlic scampi sauce with red onions, baby spinach and grape tomatoes. Served in a puff pastry shell

***Rob's Clam Chowder**

Fresh New England clams are slow simmered with apple wood smoked bacon, fresh herbs, cream and topped with won ton crisps

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

Chicken Scaloppini

Pan seared chicken breast are served over butternut squash raviolis with roasted summer vegetables with lemon caper sauce

***Baked Haddock**

Baked Atlantic haddock is topped with Rob's secret topping and served over whipped Yukon potatoes with charred cherry tomatoes and chive hollandaise

Tenderloin Meatloaf

A twist on mom's favorite!

Beef tenderloin is seasoned and blended with fresh basil and seasonings, slow roasted to juicy perfection. Served with Apple smoked bacon-sour cream whipped potatoes and mushroom demi glace

\$29 per person (plus tax & gratuity)