

# Wine & Beer Week

Monday, November 27-Thursday, November 30, 2016

Enjoy a three course meal where each course is paired with a 5oz. glass of wine or a 10 oz. draft

## First Course-Select One

### **Crab and Lobster Ravioli**

Jumbo lobster and crab filled raviolis are tossed with a creamy roasted Tomato pan sauce and topped with fresh basil.

### **Keon's House Made Chili**

Ground tenderloin, toasted corn and black beans are slow simmered with tomatoes, roasted peppers chili spices, fresh cilantro and topped with crispy won tons

### **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

### **\*Shrimp Cocktail**

Large ice cold shrimp are served over baby greens with house made sriracha cocktail sauce

## Second Course-Select One

### **\*Wedge Salad**

Crispy iceberg lettuce with apple wood smoked bacon, Shaved red onions, cherry tomatoes and bleu cheese dressing, topped with parmesan crisps

### **\*Keon's Caesar Salad**

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

## Third Course-Select one

### **Chicken Scaloppini**

2 chicken medallions are pan seared and served over roasted red peppers and gnocchi with a creamy lemon-basil supreme sauce

### **\*Mediterranean haddock**

Atlantic haddock is topped with caramelized red onions, spinach, roasted red peppers and feta Served over roasted red bliss potatoes with a lemon burre blanc

### **Tenderloin Meatloaf**

Beef tenderloin is seasoned and blended with fresh basil and seasonings, then slow roasted to juicy perfection. Served with caramelized Shallot whipped potatoes and mushroom demi glace

**\$29 per person (plus tax & gratuity)**

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