

Wine and Beer Week

Monday, September 25-Thursday, September 28

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

Keon's Aranchini

House made risotto is breaded and deep fried to a golden brown,
topped with a pink Bolognese sauce and fresh basil

*Korean Pulled Pork Eggroll

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

*Butternut squash Bisque

Roasted butternut squash is slow simmered in cream and fall spices and
topped with vanilla granola

Second Course-Select One

*wedge Salad

Crisp iceberg lettuce is topped with blue cheese dressing, shaved red onions,
applewood smoked bacon, parmesan crisp grape tomatoes

*Keon's Caesar Salad

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

Third Course-Select one

Chicken primavera

Pan seared chicken breasts are served over tri color tortellini with
Roasted summer vegetables and a white wine-lemon pan sauce

*Baked Haddock

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

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 a creamy mushroom demi glace

\$29 per person (plus tax & gratuity)