

Wine & Beer Week

Monday, January 29-Thursday, February 1, 2018

Enjoy three courses of the area's finest cuisine!

Comes with 2-5oz. glasses of wine or 2-10oz. draft beers

First Course-Select One

Wild Mushroom Ravioli

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

***Grilled Corn and Artichoke Chowder**

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

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 Parmesan

Tender chicken breast is breaded and pan seared, then served over fresh Cavatelli pasta with an oven roasted tomato sauce, mozzarella and basil

***Baked Haddock**

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

Tenderloin Meatloaf

A twist on mom's favorite!

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

\$29 per person (plus tax & gratuity)

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

****Menu Items subject to change**