

CHARLIE'S BAR & KITCHEN
APPLE RESTAURANT WEEK MENU \$20.20

APPETIZERS (SELECT 1)

APPLE BRIE CRUSTINI

Cartelized Apples & Brie Cheese on a Crustini topped with Raspberry Melba.

FRENCH ONION SOUP

Traditionally served in a crock with melted cheese.

BAKED PRETZEL

With Jalapeno Fondue and Honey Mustard dipping sauces.

CAJUN ENCRUSTED SCALLOPS

Topped with Apple Cider Beurre Blanc.

SHRIMP COCKTAIL

Chilled U10/12 shrimp with cocktail sauce and lemon.

GARDEN SALAD

Mixed Greens, Tomatoes, Cucumber, Carrots & Choice of Dressing.

ENTRÉES (SELECT 1)

ADIRONDACK ORCHARD SALAD

Apples, Pears, Strawberries, Blueberries, Cucumbers, Red Onion & Candied Walnuts served on a bed of Mixed Greens, topped with Shaved Parmesan & Red-Wine Vinaigrette.

EAST COAST HALIBUT

Pan-Seared topped with Apple Cider Beurre Blanc with Rice & Vegetable du Jour.

SEAFOOD RISOTTO

Shrimp & Scallops pan seared with Shallots, Garlic, and Heirloom Tomatoes finished in a Sherry Wine Demi Cream Sauce.

CHICKEN BRIANA

Pan-Seared with Shallots & Carmelized Apples finished in an Apple Brandy Cream Sauce. With Whipped Potatoes & Vegetable du Jour.

MADISON STYLE PORK

Pork Loin with Apple Sausage Stuffing served on a bed of Demi Glaze with Whipped Potato and vegetable du Jour.

CHICKEN PARMIGIANA

Lightly sautéed Panko-breaded Chicken breast with melted Provolone and Charlie's homemade Marinara sauce, served over Angel Hair pasta.

DESSERTS (SELECT 1)

CHEESECAKE

with Carmel & Apples

APPLE & PEACH BREAD PUDDING

with Warm Rum Glaze

ALTERNATE DINNER OPTIONS

IOWA CERTIFIED PREMIUM STEAKS

9 oz Filet Mignon (\$42) or 14 oz NY Strip (\$39)

** Served with Side Salad, Whipped Potato and Vegetable du Jour. **

THE JACK DANIELS

½ lb burger with Bourbon Mushrooms, Bacon, Cheddar, Lettuce, Tomatoes & Onion. \$14