

## RESTAURANT WEEK MENU

### Charlie's Bar & Kitchen

FEATURED 3-COURSE PRIX-FIXE MEAL FOR \$35\*

\*price does not include tax.

#### APPETIZER CHOICES

##### GARDEN SALAD

Mixed Greens, Cucumbers, Heirloom Cherry Tomatoes, Shredded Carrots, Red Onions, House-made Croutons & Choice of Dressing

##### ARANCINI A LA ZUCCA

Breaded and Fried Risotto Balls, Stuffed with Roasted Butternut Squash

##### BUTTERNUT SQUASH BISQUE

New York Maple Syrup, Roasted Butternut Squash & Cinnamon Blended into a Creamy Bisque topped with a Balsamic Drizzle

##### MAPLE BRUSSEL SPROUTS

Deep Fried Crispy Sprouts topped with NY Maple Syrup, Bacon Bits & Balsamic Reduction

#### ENTREE CHOICES

##### GRILLED TWIN 4 OZ. PORK CHOPS

Grilled and Topped with Roasted Corn Salsa over Roasted Sweet Potatoes with Cajun Grilled Asparagus

##### LEMON PEPPER MAHI MAHI

Pan-Seared Mahi Mahi over Rice Pilaf, topped with Green Beans, Julienne Carrots & Roasted Peppers with Fresh Garlic & Herb Butter

##### GRILLED FLAT IRON SALAD

Mixed Greens & Spinach topped with Butternut Squash, Roasted Beets, Heirloom Tomatoes, Red Onion, Sharp Cheddar and Grilled to Your Choice of Temperature Flat Iron with Maple-Dijon Vinaigrette

##### ROASTED VEGETABLE FLORENTINE

Roasted Vegetable Ravioli topped with Creamy Spinach and Tomato Florentine Sauce  
Served with Garlic Bread

#### DESSERT CHOICES

\* add ice cream to any dessert \$3 \*

##### PUMPKIN CHEESECAKE

With Whipped Cream, Cinnamon & Sugar

##### CINNAMON SPICE CAKE

Cinnamon Spice Cake & Topped with Cream Cheese Frosting



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\$35 / 3 COURSES