

CHARLIE'S BAR & KITCHEN
RESTAURANT WEEK MENU \$20.19

APPETIZERS (SELECT 1)

GARDEN SALAD

Mixed greens, tomatoes, cucumber, carrots & choice of dressing

STUFFED PORTOBELLO MUSHROOM

Roasted Peppers, Artichokes, Spinach, Blue Cheese topped with a Balsamic drizzle

BAKED PRETZEL

With Jalapeno Fondue and Honey Mustard dipping sauces

FRIED MOZZARELLA

Finished with our house Pomodoro sauce

SHRIMP COCKTAIL

Chilled U10/12 shrimp served with cocktail sauce and lemon

FRENCH ONION SOUP

Traditionally served in a crock with melted cheese

ENTRÉES (SELECT 1)

PENNE A LA VODKA

Pan Seared Shallots, Garlic, Tri Colored Peppers, Red Onion finished in a Vodka Cream Sauce
* Add Shrimp or Salmon (\$8) *

GUINNESS SHEPHERD'S PIE

Traditional Guinness with Gravy, Onions, Corn topped with Mashed Potatoes

YANKEE POT ROAST

Tradition fixings with gravy & mashed potatoes

SEAFOOD RISOTTO

Shrimp & Scallops pan seared with Shallots, Garlic, Heirloom Tomatoes finished in a Sherry Wine Cream sauce

PECAN CRUSTED SALMON

Topped with a Bourbon Glaze, Served over Rice Pilaf with Vegetable du Jour

CHICKEN MARSALA

Pan Seared with Shallots & Mushrooms topped with a marsala demi-glace, served with Mashed Potatoes & Vegetable du Jour

DESSERTS (SELECT 1)

BROWNIE SMORE

GELATO OR SORBET

(ask server for todays flavors)

PEACH & CRAISIN BREAD PUDDING

with Warm Rum Glaze

HOMEMADE CHEESECAKE

ALTERNATE DINNER OPTIONS

IOWA CERTIFIED PREMIUM STEAKS

9 oz Filet Mignon (\$42) or 14 oz NY Strip (\$39)
* Served with side salad, choice of starch and vegetable du jour *

JACK DANIELS BURGER

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