

**CHARLIE'S BAR & KITCHEN**  
**FALL 2022 RESTAURANT WEEK 3 COURSE MENU \$30**

**APPETIZERS (SELECT 1)**

**APPLE BRIE CRUSTINI**

*Baked "Gunnison Orchards" Apples & Brie Cheese on a Crustini, topped with Raspberry Melba Sauce*

**BAKED PRETZEL**

*With Gouda Fondue and Honey Mustard dipping sauces.*

**MAPLE BUTTERNUT SQUASH BISQUE**

*A touch of New York Maple Syrup blended in a creamy Butternut Squash Bisque*

**GARDEN SALAD**

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

*\* Add Grilled Chicken or Salmon \$8 \**

**CAJUN ENCRUSTED SCALLOPS**

*Topped with Apple Cider Beurre Blanc.*

**SPINACH ARTICHOKE DIP**

*Baked with Aged Asiago and Tortilla Chips for dipping.*

**ENTRÉES (SELECT 1)**

**PECAN CHICKEN SALAD**

*Pecan Encrusted Chicken over Mixed Greens with Sliced Apples, Strawberries, Dried Cranberries, Red Onion, Feta Crumbles & Balsamic Vinaigrette.*

**PECAN ENCRUSTED SALMON**

*Topped with an Apple Beurre blanc sauce with "Adirondack" cider. Served with Rice & Vegetable du Jour.*

**SEAFOOD RISOTTO**

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

*\* Vegetarian Option Available \**

**AUTUMN ROULADE**

*Chicken breast stuffed with Walnuts, Craisins, "Thurman, NY" Goat cheese & stuffing, Topped with Chicken Supreme Sauce, With Whipped Potatoes & 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.*

**HUDSON VALLEY DUCK**

*Topped with an Apple, Fig & Burgandy Wine sauce, served with Rice & Vegetable du Jour.*

**DESSERTS (SELECT 1)**

**APPLE COBBLER**

*"Gunnison Orchards" apples, with Raspberry & Caramel Sauce*

**ICE CREAM SCOOP**

*with Warm Caramel, Fudge, or Affogato*

**ALTERNATE DINNER OPTIONS**

**FRENCH ONION SOUP**

*Traditionally served in a crock with melted cheese. \$10*

**THE JACK DANIELS**

*½ lb burger with Bourbon Mushrooms, Bacon, Cheddar, Lettuce, Tomatoes & Onion. \$16*

**SHRIMP COCKTAIL**

*Jumbo Shrimp with House Cocktail Sauce. \$17*

**IOWA CERTIFIED PREMIUM STEAKS**

*9 oz Filet Mignon (\$41) or 14 oz NY Strip (\$43) with Whipped Potato and Vegetable du Jour.*