



RESTAURANT WEEK MENU

Charlie's Bar & Kitchen

Featured 3-Course prix-fixe meal*

\$35

APPETIZERS

Beef and Vegetable skewers: 3 skewers with fresh seasonal vegetables and marinated grilled beef

Cauliflower wings: breaded and fried cauliflower bites served tossed in gochujang BBQ sauce

Loaded tater tot nachos: topped with cheddar cheese, bacon, sour cream, red onion, jalapeños, diced tomato, and black olives

Buffalo chicken dip: Creamy dip with shredded chicken, house buffalo sauce, and cheddar cheese, served with pretzel bites

ENTREES

Short rib mac and cheese: classic baked mac & cheese topped with chipotle braised beef short rib

Jamaican jerk Chicken: Grilled chicken rear quarters in a house made spicy jerk marinade with veg du jour and wild rice pilaf

Shepard's pie: Ground lamb and beef braised in a red ale gravy with fresh vegetables topped with house mashed potatoes

Stuffed portobello: oven roasted mushroom with a seasonal stuffing mashed potatoes and mushroom gravy served with vegetable du jour

DESSERT

S'mores brownie

Maple pecan flan

*price does not include taxes and fees.

COURTYARD
BY HARRIOTT



lakegeorgechamber.com/restaurant-week | #DineLGR

Lake George
REGIONAL CHAMBER OF COMMERCE & CVB



Restaurant Week
\$35 | 3 COURSES



TAILGATE