

CHARLIE'S BAR & KITCHEN
SPRING 2023 RESTAURANT WEEK 3 COURSE MENU \$35

APPETIZERS (SELECT 1)

RASPBERRY & BRIE BITES

Phylo Wrapped Raspberry & Brie Drizzled with a Green Apple & Raspberry Coullis

ROASTED SWEET POTATO & CHESTNUT SOUP

Creamy Puree with a Cinnamon Creme Fraiche and Honey

APPLE & CRANBERRY GARDEN SALAD

Organic Greens, Sliced Apples, Cranberries, Cucumbers, Tomatoes, Carrots, Onions, Croutons & Choice of Dressing

BBQ PULLED PORK SLIDERS

Tender BBQ Pork on Brioche Slider Buns topped with House Apple Cole Slaw

CREAMY APPLE & CHEESE DIP

Served wit Saratoga Chips

ENTRÉES (SELECT 1)

PUMPKIN BUTTERNUT RAVIOLI

Tossed in an Apple Thyme Butter Sauce and Shaved Parmesan with Garlic Bread

BLACK MUSSELS

Poached in an Apple Brandy Mushroom Cream Sauce topped with Bacon Bits & Scallions over Angel Hair Pasta with Garlic Bread

GRILLED TWIN 4OZ PORK CHOPS

Infused with Sweet Apple Balsamic Marinade accompanied with a Jalapeño Walnut Apple Chutney with Whipped Potatoes & Vegetable du Jour

KOREAN STYLE BEEF BULGUGI

Thinly Sliced Beef, Marinated in a Pear, Ginger, Garlic & Soy Sauce served over Rice with Vegetable du Jour

DESSERTS (SELECT 1)

PUMPKIN CHEESECAKE

With Whipped Cream, Cinnamon & Sugar

** Add Ice Cream Scoop \$3 **

HOMEMADE WARM APPLE CRISP

With Whipped Cream

** Add Ice Cream Scoop \$3 **

September 11-16, 2023