

**CHARLIE'S BAR & KITCHEN**  
**PUMPKIN RESTAURANT WEEK MENU \$20.20**

**APPETIZERS (SELECT 1)**

**PUMPKIN BRIE CRUSTINI**

*Baked Pumpkin & Brie Cheese on a Crustini.*

**BAKED PRETZEL**

*With Jalapeno Fondue and Honey Mustard dipping sauces.*

**GARDEN SALAD**

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

**ROASTED PUMPKIN BISQUE**

*Pumpkin with Caramelized Onion, Cream, Nutmeg & Cinnamon*

**SHRIMP COCKTAIL**

*Chilled U10/12 shrimp with cocktail sauce and lemon.*

**WINGS**

*5 Wings with choice of BBQ, Hot, Medium, Mild, Salt & Pepper, or House Sauce.*

**ENTRÉES (SELECT 1)**

**PUMPKIN RAVIOLI**

*topped with creamy Alfredo Sauce*

**EAST COAST HALIBUT**

*Pan-Seared topped with Apple Cider Beurre Blanc with Rice & Vegetable du Jour.*

**SEAFOOD RISOTTO**

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

**CINNAMON PUMPKIN CHICKEN**

*Pan-seared Chicken with Shallots & Garlic, finished with Cinnamon Pumpkin cream sauce over pasta.*

**MADISON STYLE PORK**

*Pork Loin with Apple Sausage Stuffing served on a bed of Demi Glaze with Whipped Potato and Vegetable du Jour.*

**BBQ BABY BACK RIBS**

*Half Rack of Tender Ribs Falling, Fire Roasted Corn Salsa and Sweet Potato Fries with Melba Sauce.*

**DESSERTS (SELECT 1)**

**PUMPKIN CHEESECAKE**

*with Warm Caramel Sauce*

**PUMPKIN APPLE COBBLER**

*with Warm Caramel Sauce*

**ALTERNATE DINNER OPTIONS**

**IOWA CERTIFIED PREMIUM STEAKS**

*9 oz Filet Mignon (\$42) or 14 oz NY Strip (\$39)*

*\* Served with Side Salad, Whipped Potato and Vegetable du Jour. \**

**THE JACK DANIELS**

*½ lb burger with Bourbon Mushrooms, Bacon, Cheddar, Lettuce, Tomatoes & Onion. \$14*