



2019 Restaurant week menu
Sunday, April 28th thru Saturday, May 4th
3 Course Meal

Your Choice of:

1 of 3 Appetizers

- *Deep Fried Brussel Sprouts
- *Fresh Cut Breaded Deep Fried Zucchini
- *Dip Duo- - ½ Spinach & Artichoke Dip and 1/2 Champs Fresh House made salsa

1 of 3 Starters

- *Soup (Choice of 3 Daily House Made Soups)
- *Salad (House Made Dressings: Italian, Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese)
- *Coleslaw

1 of 3 Entrees

- *2/3 Rib Dinner (with your choice of potato)
- *Maple Bourbon Glazed Salmon - Topped with Candied Walnuts (with your choice of potato and vegetable of the day)
- *Crab Stuffed Shrimp (with your choice of potato and vegetable of the day)

\$24.00 per person