

3 Courses for \$35 | Queen's Feast Charlotte Restaurant Week Available Friday, January 17 — Saturday, January 25 | Closed on Sunday and Monday

First Course (Choice of One)

Fried Calamari - Battered and Deep Fried Calamari served with Marinara Sauce

Bruschetta – Five Toasted Baguettes topped with Fresh Diced Tomatoes, Fresh Mozzarella, Garlic and Shallots; finished with Olive Oil, Balsamic Vinegar and Fresh Herbs

Caesar Salad – Chopped Romaine, Kalamata Olives and Shredded Parmesan Cheese topped with Caesar Dressing

> House Salad - Spring Mix with Cucumbers, Grape Tomatoes and topped with Shaved Carrots

Main Course (Choice of One)

Prime Rib – Slow Cooked Prime Rib served with Garlic Mashed Potatoes and a Daily Vegetable

Chicken Francaise – Sautéed Chicken Breast topped with a Lemon Herb Sauce; served with Rice Pilaf and a Daily Vegetable

Shrimp Fra Diavolo – Sautéed Shrimp in a Spicy Marinara Sauce tossed with Tortellini

Blackened Salmon – Blackened Salmon topped with a Lemon Beurre Blanc served with Sweet Mashed Potatoes and a Daily Vegetable

After Dinner Course (Choice of One)

Any Selection from our Nightly Dessert Tray Any Selection from our 3 for \$35 Bar Menu

3 for \$35 Bar Menu Selections

White Winter Cosmo Edna Valley Cabernet

William Hill Sauvignon Blanc

Tom Gore Chardonnay Sierra Batuco Pinot Noir Old Fashioned