

RESTAURANT WEEK

CHOOSE ONE OF EACH: 3 FOR \$40

FIRST COURSE

POURHOUSE POUTINE

Fresh Cut Seasoned French Fries
Smothered in Demi Glace and Topped
with Garlic Cheese Curds

STUFFED BANANA PEPPERS

Hot Banana Peppers Stuffed with Sausage
and Topped with Marinara and Melted
Provolone

CAESAR SALAD

Romaine Hearts Tossed with Caesar
Dressing, Shaved Parmesan and
Homemade Croutons

THIRD COURSE

CARROT CAKE

BLUEBERRIES & CREAM CHEESECAKE

SECOND COURSE

CAJUN ALFREDO

Gemelli Pasta Tossed in Home Made
Alfredo Sauce Topped with Diced
Tomato and Onion Straws (Add
Blackened Chicken +\$5)

16 OZ NY STRIP

Seasoned Steaks Cooked to your Desired
Temperature

GRILLED SALMON

Topped with a Blackberry Dijon Glaze.
Served with Tri Color Potatoes

CHICKEN & SHRIMP PICCATA

Sauteed Chicken, Shrimp, and
Mushrooms Dressed with a White Wine
Piccata Sauce

**EAT. DRINK.
REPEAT.**