



Chagrin Valley
Chamber of Commerce
Established 1943



Restaurant Week 3-Course Dinner

FIRST COURSE

select one

SOUP DU JOUR

CHOICE OF SALAD

SECOND COURSE

select one

\$26

FRENCH DIP*

slow-roasted ribeye, pommes frites,
horseradish cream, baguette, au jus

SHRIMP & PASTA ARRABBIATA

chitarra pasta, celebrian chilies, red sauce,
pecorino romano

CARBONARA CACIO E PEPE

bucatini pasta, toasted black pepper, thick-cut bacon,
pecorino, shaved cured egg yolk

GERBER FARMS AMISH SPATCHCOCK CHICKEN

pan-roasted single airline breast,
fines herbes pan sauce, whipped potato

\$37

CENTER CUT FILET MIGNON 7oz*

CHEF'S SEAFOOD FEATURE

DESSERT

select one

MRS. BRADY'S WARM CARROT CAKE

CHEF'S CRÈME BRÛLÉE

~ Please No Substitutions ~

*Consuming raw or undercooked meats, poultry, seafood or shellfish
may increase your risk of foodborne illness,
especially if you have certain medical conditions.