



CHAGRIN VALLEY RESTAURANT WEEK

Orange Village

February 3rd -February 9th

\$35 Dinner

First Course

Homemade Soup of the day or Chicken Tortilla soup
BLT, Mixed Greens or Caesar

Main Course

Slow Roasted Prime Rib- Encrusted with fresh herbs and pepper, hand-carved and served with homemade au jus and creamy horseradish sauce; includes your choice of loaded baked potato or Parmesan mashed potatoes

Southwest Grilled Salmon topped with charred corn salsa and fresh lime. Served with fresh vegetables

Grilled Chairman's Reserve Prime Pork Chop Prime cut, bacon-bourbon mustard glaze, served with Green Chile Mac and Cheese

Wood Grilled NY Strip with Chile-Lime Shrimp topped with sautéed shrimp in ancho chile-lime butter, served with Parmesan mashed potatoes

Desserts

Crème Brulee Cheesecake Squares

Warm Chocolate Brownie with vanilla bean ice cream, dark chocolate sauce and salted caramel sauce

Key Lime Pie with vanilla whipped cream, lime zest and white chocolate sauce