



Chagrin Valley
Chamber of Commerce
Established 1943



Restaurant Week 3-Course Dinner

FIRST COURSE

Select One

Tomato Bisque

Hyde Park Wedge

*Smoked bacon, candied pecans, tomato,
blue cheese dressing, port wine drizzle*

Caesar Salad

*House made garlic croutons,
chopped anchovies upon request*

SECOND COURSE

\$30

Select One

Dry Aged Sirloin Chop Steak*

*Roasted garlic whipped potatoes, mushroom bordelaise sauce,
crispy onion straws*

Chicken Milanese

Crispy romano crusted; white wine lemon caper sauce, asparagus

Atlantic Salmon*

*Sautéed spinach, roasted garlic whipped potatoes,
lemon crystal citrus sauce*

\$36

Select One

Filet Mignon 6oz*

Roasted garlic whipped potatoes, crispy onion straws

Chef's Seafood Feature

ENHANCE YOUR STEAK

Filet Mignon 8oz Add \$10

ACCENT YOUR ENTREE

Jumbo Crab, Asparagus, Bearnaise Add \$13

5oz Lobster Tail Add \$19

THIRD COURSE

Select One

Flourless Chocolate Torte

New York-Style Cheesecake

~ 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.**