



restaurant week menu

October 1-8, 2009

first course

(choose one item)

caesar salad

organic romaine lettuce, house made dressing and croutons

guinness battered onion rings

with mountain gorgonzola dressing

golden artichoke hearts

served with an andalusian dip

second course

(choose one item)

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the johnny cash burger

half pound angus served on a house-made bun
with smoked cheddar, bacon and our house-made bbq sauce

free range chicken breast in a lemon caper sauce

38 north chicken with sauteed green beans and potatoes au gratin

hazlenut encrusted portobello mushrooms

with fried roasted garlic polenta and wilted greens

third course

(choose one item)

chambord creme brulee

chocolate trifle

layers of chocolate cake, chocolate mousse, berry compote and fresh whipped cream

raspberry limoncello bread pudding



Beverage, tax and gratuity not included