



“2014” Restaurant Week Menu

4 Courses – Includes: Appetizer, Salad, Entrée and Dessert
\$30.00 per person (Tax & Gratuity Not Included)

Appetizer

Chicken Pot Stickers with a Guava Dipping Sauce ~ Lamb Meatballs with Tzatziki
Baked Stuffed Crab ~ Sirloin Bruschetta ~ Clam Chowder

Salad

Garden Salad or Caesar Salad

Entrée

Filet Oscar

6 ounce filet grilled to your liking and topped with fresh crab, asparagus, and Béarnaise sauce

Kensey's Chicken

Sautéed chicken, artichoke hearts, capers and chopped tomatoes, with lots of fresh lemon and a light buttery sauce
Served with a baked potato & vegetable

Pasta from Hell

Shrimp, scallops, crab and sautéed onions in a spicy cream sauce
Tossed with pasta

Filet & Shrimp Dijon

6 ounce Filet with 3 shrimp stuffed with horseradish wrapped in bacon
Served with a baked potato & vegetable

Miso Glazed Salmon

Salmon filet broiled with a sweet and savory Miso glaze.
Served with a baked potato & vegetable

Neil's Famous Prime Rib of Beef

Slow roasted for 16 hours, and melts in your mouth
Served with a baked potato & vegetable

Dessert

Vanilla Bean Bread Pudding ~ Classic Crème Brûlée ~ Chocolate Brownie Sundae

As a convenience, an 18% gratuity may be added to your check.
Restaurant Week Menu is Not Valid with Other Discounts or Coupons.