



Corkscrew Saloon Restaurant Week Oct 5-20, 2018

Lunch Menu \$10 11am-3pm Tuesday –Saturday

*Choice of a non-alcoholic Beverage

*Choice of a lake Perch sandwich. *"Fig Blue" Steak Burger* or Chicken parmesan sandwich
Complemented with garlic rosemary potato wedges.

*Vanilla bean Crème brulee

Three Course Wine Dinner Menu Dinner 3pm-9pm Tues.

Three course dinner with wine. \$33 Three course dinner without wine \$26

Course one choice of one with *-House White Sangria*

Chefs New England clam chowder

Warm bacon spinach salad with hard egg, cranberries and candy pecans

House Bourson Mushrooms

Course Two choice of one

*Flat Iron Steak-

Dauphinoise potato, Steamed vegetable, port reduction. - *Michal Pozzan red blend*

*Pecan Crusted Alaskan Halibut- *Rabit Ridge White Blend*

Dirty rice, steamed vegetable, tropical salsa.

*Crispy Bourbon Chicken- *Pinot Grigio*

House bourbon glaze, sweet potato, steamed vegetable

Third Course (Dessert)

*Vanilla bean Crème brulee. *Lindeman's sparkling*