

# Restaurant Week

*Three Course Prix-Fixe \$35.20 Per Person. \*\*Available from Sunday March 8th -Friday March 13th.\*\**

## First Course

**New England Clam Chowder**

or

## Wedge Salad

Iceberg Lettuce, Tomato, Onion, Cucumber, Gorgonzola Cheese, Bacon Bits, Bleu Cheese Dressing

## Entrées

### Roasted Prime Rib

Natural Au Jus, Garlic Mashed Potato & Haricot Verts

### Sweet Chili & Soy Glazed Salmon

Steamed Jasmine Rice & Braised Bok Choy

### Twin Petite Filet Mignon Wrapped in Bacon

Béarnaise Sauce, Mashed Potato & Grilled Asparagus

### Bone-in Roasted Pork Loin

Sautéed Apples, Sauerkraut & Bacon, Bourbon & Brown Sugar Glaze, Mashed Sweet Potato

## Dessert

**Chocolate Cheesecake**

or

## Salted Caramel Bread Pudding

## AC Restaurant Week Appetizer Specials

### Tuna Nachos \$12

Wasabi-Pepper Seared Ahi Tuna, Crispy Wontons, Avocado Relish, Sriracha Aioli

### Beef Tenderloin Rolls \$14

Thin Beef Tenderloin Stuffed with Julienne Vegetables, Drizzled with Chimichurri Sauce

### Roasted Cauliflower & Spinach Dip \$10

Served with Garlic Toast

## Daily Beverage Specials

### Sangria Sunday \$6

Our Homemade Red Sangria

### Monkey Monday \$8

The Blind Pig's Bee's Knees

### Tequila Tuesday \$8

Gran Patron Platinum Margaritas

### Wine Down Wednesday

1/2 off ALL WINES By The Glass!

### Three 3's Thursday \$4

1/2 Off Three 3's Back to Reality IPA

### Toast to the Weekend Friday \$6

Glass of House Prosecco

