



August 4 - 19, 2017

THREE COURSE DINNER MENU – \$35.17
(WITH WINE PAIRINGS – \$55.17)

COURSE 1 - PLEASE CHOOSE ONE

CRAB & ROASTED CORN SOUP • CHEF'S DAILY SOUP SELECTION
HOUSE SALAD • CAESAR SALAD • TOMATO CUCUMBER SALAD
TENDERLOIN SKEWERS • DOS HUMMUS



ROASTED BEET AND GOAT CHEESE
PAIRED WITH FERRARI-CARANO "FUMÉ BLANC"

COURSE 2 - PLEASE CHOOSE ONE

BLACKENED CHESAPEAKE BLUE CATFISH WITH SEASONAL VEGETABLES
ROSEDA FARMS PETITE FILET MIGNON WITH WHIPPED POTATOES
MONGOLIAN BBQ SHORT RIBS WITH WHIPPED POTATOES
EGGPLANT PARMESAN WITH ORZO
PAN SEARED SEA SCALLOPS WITH BACON AND MUSHROOM RISOTTO
BLACKENED SHRIMP PASTA

PAIRED WITH YOUR CHOICE OF HESS CHARDONNAY OR FAMILIA MAYOL MALBEC



COURSE 3 - PLEASE CHOOSE ONE

CHOCOLATE FLOURLESS CAKE • SORBET WITH FRESH BERRIES
CANDIED CASHEW CRUSTED BREAD PUDDING



PAIRED WITH UMBERTO FIORE MOSCATO DI ASTI



**NO OTHER DISCOUNT MAY BE USED
WITH THIS RESTAURANT WEEK OFFER**

Let our catering company take care of your next event
Contact Morgan Barrett: morgan@acecateringandevents.com



BARRETT'S
GRILL



TWO COURSE LUNCH MENU – \$15.17

COURSE 1 - PLEASE CHOOSE ONE

CRAB & ROASTED CORN SOUP • CHEF'S DAILY SOUP SELECTION
HOUSE SALAD • CAESAR SALAD • TOMATO CUCUMBER SALAD
TENDERLOIN SKEWERS • DOS HUMMUS
ROASTED BEET AND GOAT CHEESE

COURSE 2 - CHOICE OF ONE ENTREE

PULLED PORK SANDWICH WITH CREAMY COLE SLAW
CHOPPED CHICKEN SALAD
MARKET FRESH FISH SANDWICH WITH SEASONAL VEGETABLES
ROSEDA FARMS PRIME RIB BURGER WITH FRIES
CALIFORNIA CHICKEN WRAP WITH FRIES
BLACKENED CHESAPEAKE BLUE CATFISH WITH SEASONAL VEGETABLES
WALDORF CHICKEN SALAD
EGGPLANT PARMESAN WITH ORZO



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