

# CK'S STEAKHOUSE

(Thursday–Saturday)

## STARTER

Local Boston Bibb Wedge, Yellow Grape Tomatoes, Red Onion  
and Bacon and Blue Cheese Vinaigrette \$6.5

Ohio Pork Breast, Creamy Polenta, Peach Salsa, Frisee  
and Jalapeno- Tomatillo Vinaigrette \$8  
Chef Recommends: Pepperwood Chardonnay, California - \$5 glass

## MAIN COURSE

Turkey Tetrazzini Linguini, Tomatoes, Mushrooms, Peas and  
Sherry-Parmesan Cream Sauce \$16

Chef Recommends: Sterling Chardonnay, California- \$7 glass

8 oz. Strip Steak and Garlic Buttered Shrimp- Mashed Potatoes and  
Fresh Vegetables \$24

Chef Recommends: Hob Nob Pinot Noir, France- \$6 glass

Fresh Grilled Atlantic Swordfish, Mango Salsa and Spicy Tomatillo  
Vinaigrette- Mashed Potatoes and Fresh vegetables \$22

## FINALE

*Grilled KJ's Greens Farm Fresh Peach with Vanilla Ice Cream  
and Vin Santos \$6*

### Jonathan Buchner

Executive Chef

### Robert Prosser

Matthew White

Sous Chefs