

CK'S STEAKHOUSE

December 22nd-December 28th

STARTERS

Homemade Hummus with Pita Chips \$7

Yuengling Buttered Scallops with
Dijon Mustard Remoulade \$8

Chef Recommends: William Hill, California
- \$6 glass

MAIN COURSE

BBQ Ribs with Mashed Potatoes and Vegetable Du Jour
Half Slab \$14
Full Slab \$19

Chef Recommends: Pepperwood Pinot Noir, Sonoma
\$6-glass

Sweet Potato Gnocchi with Spinach, Roasted Red Peppers with
A Maple Bourbon Sauce \$16

Chef Recommends: Pepperwood Merlot, Sonoma
-\$6 glass

Sautéed Beef Tips with Broccoli, Carrots and Scallions with a
Sweet & Sour Sauce Served Over Jasmine Rice \$17

FINALE

Pumpkin Cheesecake
\$6

Jonathan Buchner
Executive Chef

Robert Prosser
Matthew White
Sous Chefs

