

# CK'S STEAKHOUSE

Features for January 26th - February 1st

## STARTERS

Chicken Potstickers with Sweet Chili Sauce \$7

Mixed Greens with Roasted Mushrooms, Parmesan Crisp,  
Goat Cheese and Roasted Garlic Vinaigrette \$8

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

## MAIN COURSE

Hearty Beef Vegetable Stew with Housemade Dumplings \$15

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

Roasted Chicken Lasagna with Caramelized Onion, Spinach and  
Gorgonzola Cream Sauce \$17

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

4oz. Filet with Six Tempura Battered Shrimp Served with  
Vegetable Du Jour and Mashed Potatoes \$23

## FINALE

Apple Pie a la mode with Vanilla Ice Cream and Caramel Sauce  
\$6

Jonathan Buchner  
Executive Chef

Robert Prosser  
Matthew White  
Sous Chefs

