

# CK'S STEAKHOUSE

(November 17th-November 24th)

## STARTERS

Chicken Potstickers with Wasabi-Yuzu Dip \$10

Cortland Apples, Roasted Walnuts, Celery over  
KJ's Local Lettuces with Blue Cheese Vinaigrette \$7

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

## MAIN COURSE

10 oz. Prime Flat Iron Steak with Truffle Demi Glaze Served  
with Mashed Potatoes and Vegetable Du Jour \$24.50

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

Ancho-Maple Glazed Pork Tenderloin with  
Apple-Pear Chutney, Goat Cheese Mashed Potatoes  
and Vegetable Du Jour \$21

Chef Recommends: Sterling Cabernet, California  
-\$8 glass

Shrimp and Lobster Penne with Asparagus,  
Sundried Tomato Pesto and Goat Cheese Cream Sauce  
\$29

## FINALE

Pear and Cranberry Tart  
\$5.50

Jonathan Buchner  
Executive Chef

Robert Prosser  
Matthew White  
Sous Chefs