

CK'S STEAKHOUSE

January 26th- February 3rd

STARTERS

Panko Breaded Asparagus with Chipotle Aioli \$8

Mixed Baby Greens with Roasted Mushrooms, Goat Cheese,
Parmesan Crisp, and Roasted Garlic Vinaigrette \$7

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

MAIN COURSE

Pan Seared Walleye with Lemon Butter Sauce,
Roasted Asparagus, and Mashed Potatoes \$18

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

Beef and Vegetable Stir Fry with Szechuan Sauce served
over Jasmine Rice \$16

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

Tri-Colored Cheese Tortellini with Spinach
in a Goat Cheese and Tomato Cream \$14

FINALE

Baked Apple Tart with Bourbon Anglaise
and Vanilla Ice Cream
\$6

Jonathan Buchner
Executive Chef

Robert Prosser
Matthew White
Sous Chefs

