



Mountain Maryland Restaurant Week, Sept. 8-17

Three-Course Dinner Menu

*Choose one of any three courses for \$33.00 per person**

Appetizer:

- **Mini Beef Wellingtons:** Tender steak and fresh mushrooms in a rich Guinness-infused gravy, wrapped in a flaky puff pastry
- **Mussels in Beer Broth:** With tri-color tomatoes and toasted ciabatta

Salad:

- **Churchill Wedge:** Baby romaine head with bacon, blue cheese crumbles, tomato and Balsamic drizzle
- **Pear, Gorgonzola and Walnut Salad:** Mixed greens topped with fresh pears, creamy Gorgonzola, candied walnuts and a drizzle of balsamic glaze

Entree: *Designed by Chef Justin Smith to highlight fall flavors:*

- **Cider-Braised Chicken, Brussels Sprouts and Apples:** Served with creamy mashed potatoes
- **Bratwurst with Oven Roasted Charred and Caramelized Cabbage:** Served with warm German potato salad

Dessert: *Desserts prepared by Chef Debbie Swope*

- **Chocolate or Vanilla Bee Sting Cake**
- **Today's Specialty Dessert** - ask your server

**Price does not include tax or gratuity. No substitutions please.*