



Rediscover a Barrington Tradition

RESTAURANT WEEK 2018 ~ 3 COURSE DINNER MENU \$28

Choose One From Each Course

SOUPS & SALADS

Baked French Onion

Soup du Jour

Chessie's Salad

Classic Caesar

House Salad

ENTRÉES

Cedar Planked Salmon

Fresh filet roasted on a cedar plank,
with honey bourbon sauce, garlic mashed potatoes and fresh vegetables

Chicken Piccata

Sautéed boneless breast, lemon garlic wine sauce and capers served over linguine

BBQ Baby Back Ribs

Slowly braised and char grilled with BBQ sauce
served with coleslaw and with your choice of potato

Shrimp Palermo

Sautéed gulf shrimp, ground sausage, herbs and spices in cream sauce over linguine

Chef's Fresh Catch

Chef's fresh fish served sautéed or blackened

DESSERTS

Key Lime Pie

Carrot Cake

Homemade Cheesecake

Lava Cake & Crème Brûlée