



Rediscover a Barrington Tradition

RESTAURANT WEEK 2018 ~ 4 COURSE DINNER MENU \$39

Choose One From Each Course

SOUPS & SALADS

Baked French Onion

Soup du Jour

Chessie's Salad

Classic Caesar

House Salad

APPETIZER SELECTION

Fried Calamari

Hand dipped in buttermilk batter, lightly fried, with marinara dipping sauce

Chicken Satay

Grilled tenderloin marinated in pineapple, cilantro, and garlic over an asian salad with peanut sauce

Crab Cake

Served over spring greens with pineapple-papaya salsa

Coconut Shrimp

Breaded jumbo gulf shrimp and apricot dipping sauce

Broccoli Crab Bites

Lightly fried, honey mustard dipping sauce

ENTRÉES

Sweet Potato Crusted Salmon

Salmon filet, pineapple-papaya salsa and fresh vegetables

BBQ Baby Back Ribs

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

Parmesan Crusted Tilapia

Oven baked filet, parmesan bread crumbs, citrus cream sauce with rice pilaf and vegetables

Chicken Parmesan

Boneless breast, mozzarella, parmesan, and marinara sauce, served over linguine

Shrimp Palermo

Sautéed gulf shrimp, ground sausage, herbs and spices 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

Chocolate Mousse Tower