

One Week, me Price 3 COURSES FOR \$30

FEB 24TH-FEB 29TH, 202

FIRST COURSE

SECOND COURSE

THIRD COURSE

AUSTYN'S

Spinach Artichoke Dip OR Gouda Mac & Cheese Coconut Chicken OR Teriyaki Salmon

Bread Pudding OR New York Cheesecake

740.374.8188 **BLENNERHASSETT**

RESTAURANT & LOUNGE

Wedge Salad w/ Iceberg Lettuce, Tomato, Bacon, Red Onion & Balsamic Vinaigrette OR Soup du Jour

Apple Braised Pork Shank w/ Mashed Yukon Potatoes & Herb Carrots OR Honey Lime Chicken Leg Quarter w/ Cilantro Rice & Zucchini Tres Leches Cake OR Black Forest Cake

304.865.8684

BOATHOUSE

740.373.3006

Smoked Salmon Rangoons w/ a Sweet Chili Sauce OR Beer Cheese in a Pull-apart Smoked Cheddar Biscuit Bowl

Pan-Seared Arctic Char topped w/ a Mango-Ginger Sauce OR Angus Beef Manhattan Strip Steak w/ a Bourbon Mushroom Truffle Reduction

Toffee Cake w/ Maple Bourbon Ice Cream OR Buckeye New York Cheesecake w/ Homemade Peanut Butter Sauce

BOGEY'S BBQ & GRILLE

304.273.1450

Fried Green Tomatoes topped w/ Fresh Mozzarella & Pepper Jelly OR Deep Fried Pepperoni Rolls served w/ Marinara

Lobster Bisque OR Side

Salad w/ Choice of

Dressing

Bogey Platter: 1/2 Rack Smoked BBQ Ribs, Pulled Chicken & Brisket w/ two sides OR 8 oz Prime Rib w/ two sides

Deep Fried Cheesecake topped w/ Choice of Sauce OR Chocolate Cake w/ Vanilla Ice Cream

THE BOXCAR

304.684.9252

Surf & Turf: Grits, Beef Short Rib & Garlic Butter Shrimp OR Korean Pork Belly

Side Salad w/ Choice of Dressing OR Salmon & Shrimp Scampi Pasta w/ Asparagus, Tomatoes & Fettuccine in a Lemon **Butter Sauce**

Lemon Curd OR Turtle

BUSY BEE RESTAURANT

740.373.3755

Tenderloin w/ Root Beer BBO Sauce. Garlic Mashed Potatoes & Sautéed Asparagus OR Tiramisu

Chili Rubbed Pork

Rabbit Pappardelle OR Beef Short Rib

Cheesecake



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SECOND COURSE

CHAMS LEBANESE CUISINE

304.428.2730

DAVINCI'S ITALIAN RESTAURANT

304.375.3633

FAIRPLAIN **YACHT CLUB**

304.372.8918

FUSION JAPANESE STEAKHOUSE

304.295.2328

THE GALLEY

740.374.8278

FIRST COURSE

Cham's Hummus Dip OR Grape Leaves stuffed w/ Rice, Tomatoes & Beef w/ side of Yogurt

French Onion Soup:

Caramelized Onions in

Beef Burgundy Broth w/

Croûtons, Provolone &

Mozzarella OR Jumbo

Shrimp w/ Signature

Cocktail Sauce (GF)

Boinks: BBQ Meatballs

Smoked OR Smoked Beef

wrapped in Bacon &

Barbacoa Nachos

Rizkallah's Mixed Grill Special w/ Shish Taouk, Shish Kabob & Kafta OR Cham's Special w/ Baked Kibbe, Grape Leaves, Hummus, Baba Ghanoush & Tabouli

THIRD COURSE

Baklava OR Nammoura

Crème Brûlée (GF) OR

Homemade Frozen

(GF)

Coconut Caramel Pie

Wasabi-Crusted. Pan-Seared Sea Scallops atop Butter & Garlic Spinach Fettuccine & Asparagus OR Beef Wellington w/ Roasted Potato Medley & Fresh Vegetables

Smoked 16 oz Pork Chop w/ Smoked Balsamic Cabbage OR Tequila Lime Sizzlers: Grilled Chicken Breast w/ Yum Yum Rice, Tequila Lime Mojo Sauce served in a Sizzling Skillet

Salted Caramel Apple Pie OR New York Cheesecake w/ Chocolate, Caramel or Raspberry Drizzle

Light Crab Salad w/ Avocado, Crab Meat & Fresh Spring Mix & a Cilantro Avocado House Vinaigrette OR Vienna Salad: Sushi, Shrimp, Asparagus, Japanese Omlette on top of a Crabmeat Salad

Smoked Salmon Pate w/ Toasted Focaccia, Capers, Pickled Red Onion & Chopped Egg OR Sweet Potato Gnocchi w/ Roasted Brussels Sprouts, Sage & Parmesan Cream (V)

Bone-In Pork Loin Chop w/ Succulent Potatoes, Brussels Sprouts & Purple Cabbage **OR** Two Fantasy Rolls: Lightly Battered Shrimp Tempura Roll w/ Lobster, Crabmeat, Avocado & Spicy Tuna Roll w/ Seaweed Salad, Crabmeat, w/ Wasabi Drizzle & Soy Bean Paper

Moroccan Spiced Lamb Shank Braised w/ Figs & Aromatics w/ Winter Vegetable Couscous OR Herb-Roasted Half Chicken served over Black Truffle Soft Polenta w/ Wild & Farmed Mushrooms (GF)

Cream

Matcha Green Tea Ice

Panna Cotta w/ Strawberry Balsamic Coulis (GF) OR Bacon Profiteroles w/ Pate a Choux Puffs, Vanilla Bean Ice Cream, Dark Chocolate Ganache & Bacon Pecan Brittle



THE HOUSE

OF WINES

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FIRST COURSE

Fresh Lump Crab Dip OR

Classic Shrimp Cocktail

Carrot Curry Bisque (V) **OR** Quinoa Mixed Greens Salad, Cucumber, Olives & a Dijon Onion Vinaigrette (V)

SECOND COURSE

Truffle Burrata, Mushrooms, Arugula & Baguette (V) OR Salmon Cakes, Arugula & Lemon Aoili

THIRD COURSE

Duck Coq au Vin w/ Yukon Gold Potatoes OR Surf n' Turf: Grilled Flat Iron, Shrimp, Scallion Mashed Potatoes & Béarnaise Sauce

J.P. HENRY'S

Mahi Mahi Piccata served over Angel Hair Pasta w/ Side Salad OR Chicken Mushroom Marsala w/ Steamed Basmati Rice OR Slow Roasted Prime Rib w/ Baked Potato

Ice Cream Mud Pie OR Cherry Cheesecake

304.475.9390

740.373.0996

THE ORIGINAL PIZZA PLACE

740.374.4333

Antipasto Salad OR Six Boneless or Traditional Chicken Wings OR Small Caprese Salad (GF)

Two-Item Medium Sicilian Pizza OR Two-Item New York Style 14" Hand-tossed Pizza OR Two-Item 10" Gluten-Free Pizza (GF)

Tiramisu Cup OR Brooklyn Blackout Cake OR Two Scoops of Sorbet (GF)

PARKERSBURG Brewing company

304.916.1502

Veggie Egg Rolls served w/ Honey Sesame, Spicy Soy & Savory Peanut Sauces (V) OR Shrimp Gumbo served w/ Basmati White Rice

Asian Stuffed Portobello Mushrooms w/ Basmati Wild Rice, Cabbage, Carrots & Snow Peas w/ Ginger Soy Glaze (V) OR Cajun Chicken Alfredo w/ Sautéed Onions, Carrots & Cherry Tomatoes w/ Linguine & Crostini

Strawberry Cheesecake Wontons (V) OR Southern Peach Cobbler w/ Vanilla Bean Ice Cream

RIVERBEND FAMILY DINING

740.984.2806

Pretzel Bites OR Jalapeño Bottle Caps OR Frog Legs

Baked Pork Chops w/ Mushroom Sauces served w/ Two Sides OR 8 oz New York Strip Steak w/ Grilled Shrimp OR Frog Legs

Cheesecake Bites OR Tuxedo Mousse Cake



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FIRST COURSE

Crab-Stuffed Mushrooms

over Arugula OR Ancho

Avocado w/ Chipotle Aioli

Chili Pepper Breaded

Grilled Roquefort Ribeye topped w/ Blue Cheese served w/ Red Skin Mashed Potatoes OR Boston Scrod: Lightly Floured Cod Filet Sautéed w/ Scallions, Mushrooms &

Almonds over Rice

SECOND COURSE

THIRD COURSE

Mud Slide Pie OR Caramel Apple Cake

RIVERFRONT BAR & GRILL

740.373.5522

THE RIVER **TOWN GRILL**

Bang Bang Shrimp OR Bruschetta

Sauce

Blackened Prime Rib w/ Gouda Mashed Potatoes & Asparagus OR Crab Cakes w/ Seasoned Tri-Colored Potatoes w/ Asparagus

Apple Pie Bites w/ Cinnamon Ice Cream OR **Blondie Brownies**

740.374.3007

RIVIERA AT THE VALLEY GEM

740.373.7862

Mini Crab Stuffed Potatoes OR Gruyere, Mushroom & Caramelized Onion Bites

Italian Stuffed Flank Steak w/ Two Sides & Soup or Salad OR Lobster Mac & Cheese w/ One Side & Soup or Salad

Filet of Mahi on a bed of

Texas Turtle Sheet Cake **OR** French Pear Tart

SORELLA RISTORANTE

304.373.0070

TOWN HOUSE

740.374.5073

Crisped Cheese Stuffed Ravioli topped w/ Tomato Basil Salad, served w/ Marinara OR Arugula Goat Cheese Salad w/ Bourbon Pecans, Pickled Red Onion & House-made Honey Balsamic

Couscous w/ a Red Pepper Sauce OR Tender Braised Pork in a Tomato Ragu w/ Herbed Pappardelle Pasta

Cannoli OR New York Cheesecake

Bacon-Wrapped Prawns OR Bruschetta OR Buffalo Chicken Dip

Shrimp Scampi OR Lasagna OR Prime Rib Strawberries Dipped in Chocolate OR Cookie Dough Cheesecake OR Tiramisu