<table>
<thead>
<tr>
<th>FIRST COURSE</th>
<th>SECOND COURSE</th>
<th>THIRD COURSE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Artichoke Dip OR Gouda Mac &amp; Cheese</td>
<td>Coconut Chicken OR Teriyaki Salmon</td>
<td>Bread Pudding OR New York Cheesecake</td>
</tr>
<tr>
<td>Wedge Salad w/ Iceberg Lettuce, Tomato, Bacon, Red Onion &amp; Balsamic Vinaigrette OR Soup du Jour</td>
<td>Apple Braised Pork Shank w/ Mashed Yukon Potatoes &amp; Herb Carrots OR Honey Lime Chicken Leg Quarter w/ Cilantro Rice &amp; Zucchini</td>
<td>Tres Leches Cake OR Black Forest Cake</td>
</tr>
<tr>
<td>Smoked Salmon Rangoons w/ a Sweet Chili Sauce OR Beer Cheese in a Pull-apart Smoked Cheddar Biscuit Bowl</td>
<td>Pan-Seared Arctic Char topped w/ a Mango-Ginger Sauce OR Angus Beef Manhattan Strip Steak w/ a Bourbon Mushroom Truffle Reduction</td>
<td>Toffee Cake w/ Maple Bourbon Ice Cream OR Buckeye New York Cheesecake w/ Home-made Peanut Butter Sauce</td>
</tr>
<tr>
<td>Fried Green Tomatoes topped w/ Fresh Mozzarella &amp; Pepper Jelly OR Deep Fried Pepperoni Rolls served w/ Marinara</td>
<td>Bogey Platter: 1/2 Rack Smoked BBQ Ribs, Pulled Chicken &amp; Brisket w/ two sides OR 8 oz Prime Rib w/ two sides</td>
<td>Deep Fried Cheesecake topped w/ Choice of Sauce OR Chocolate Cake w/ Vanilla Ice Cream</td>
</tr>
<tr>
<td>Lobster Bisque OR Side Salad w/ Choice of Dressing</td>
<td>Side Salad w/ Choice of Dressing OR Salmon &amp; Shrimp Scampi Pasta w/ Asparagus, Tomatoes &amp; Fettuccine in a Lemon Butter Sauce</td>
<td>Chili Rubbed Pork Tenderloin w/ Root Beer BBQ Sauce, Garlic Mashed Potatoes &amp; Sautéed Asparagus OR Tiramisu</td>
</tr>
<tr>
<td>Surf &amp; Turf: Grits, Beef Short Rib &amp; Garlic Butter Shrimp OR Korean Pork Belly</td>
<td>Rabbit Pappardelle OR Beef Short Rib</td>
<td>Lemon Curd OR Turtle Cheesecake</td>
</tr>
</tbody>
</table>
# MOV Restaurant Week

**3 Courses for $30**

**Feb 24th - Feb 29th, 2020**

<table>
<thead>
<tr>
<th>First Course</th>
<th>Second Course</th>
<th>Third Course</th>
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</thead>
<tbody>
<tr>
<td><strong>Chams</strong> LEBANESE CUISINE</td>
<td>Rizkallah’s Mixed Grill Special w/ Shish Taouk, Shish Kabob &amp; Kafta OR Cham’s Special w/ Baked Kibbe, Grape Leaves, Hummus, Baba Ghanoush &amp; Tabouli</td>
<td>Baklava OR Nammoura</td>
</tr>
<tr>
<td>Cham’s Hummus Dip OR Grape Leaves stuffed w/ Rice, Tomatoes &amp; Beef w/ side of Yogurt</td>
<td>Wasabi-Crusted, Pan-Seared Sea Scallops atop Butter &amp; Garlic Spinach Fettuccine &amp; Asparagus OR Beef Wellington w/ Roasted Potato Medley &amp; Fresh Vegetables</td>
<td>Crème Brûlée (GF) OR Homemade Frozen Coconut Caramel Pie (GF)</td>
</tr>
<tr>
<td>French Onion Soup: Caramelized Onions in Beef Burgundy Broth w/ Croûtons, Provolone &amp; Mozzarella OR Jumbo Shrimp w/ Signature Cocktail Sauce (GF)</td>
<td>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</td>
<td>Salted Caramel Apple Pie OR New York Cheesecake w/ Chocolate, Caramel or Raspberry Drizzle</td>
</tr>
<tr>
<td>Boinks: BBQ Meatballs wrapped in Bacon &amp; Smoked OR Smoked Beef Barbacoa Nachos</td>
<td>Bone-In Pork Loin Chop w/ Succulent Potatoes, Brussels Sprouts &amp; Purple Cabbage OR Two Fantasy Rolls: Lightly Battered Shrimp Tempura Roll w/ Lobster, Crabmeat, Avocado &amp; Spicy Tuna Roll w/ Seaweed Salad, Crabmeat, w/ Wasabi Drizzle &amp; Soy Bean Paper</td>
<td>Matcha Green Tea Ice Cream</td>
</tr>
<tr>
<td>Light Crab Salad w/ Avocado, Crab Meat &amp; Fresh Spring Mix &amp; a Cilantro Avocado House Vinaigrette OR Vienna Salad: Sushi, Shrimp, Asparagus, Japanese Omlette on top of a Crabmeat Salad</td>
<td>Smoked Salmon Pate w/ Toasted Focaccia, Capers, Pickled Red Onion &amp; Chopped Egg OR Sweet Potato Gnocchi w/ Roasted Brussels Sprouts, Sage &amp; Parmesan Cream (V)</td>
<td>Moroccan Spiced Lamb Shank Braised w/ Figs &amp; Aromatics w/ Winter Vegetable Couscous OR Herb-Roasted Half Chicken served over Black Truffle Soft Polenta w/ Wild &amp; Farmed Mushrooms (GF)</td>
</tr>
<tr>
<td></td>
<td>Panna Cotta w/ Strawberry Balsamic Coulis (GF) OR Bacon Profiteroles w/ Pate a Choux Puffs, Vanilla Bean Ice Cream, Dark Chocolate Ganache &amp; Bacon Pecan Brittle</td>
<td></td>
</tr>
</tbody>
</table>
3 COURSES FOR $30
FEB 24TH-FEB 29TH, 2020

**FIRST COURSE**
- Carrot Curry Bisque (V)
- OR Quinoa Mixed Greens Salad, Cucumber, Olives & a Dijon Onion Vinaigrette (V)
- Fresh Lump Crab Dip OR Classic Shrimp Cocktail
- Antipasto Salad OR Six Boneless or Traditional Chicken Wings OR Small Caprese Salad (GF)
- Veggie Egg Rolls served w/ Honey Sesame, Spicy Soy & Savory Peanut Sauces (V) OR Shrimp Gumbo served w/ Basmati White Rice
- Pretzel Bites OR Jalapeño Bottle Caps OR Frog Legs

**SECOND COURSE**
- Truffle Burrata, Mushrooms, Arugula & Baguette (V)
- OR Salmon Cakes, Arugula & Lemon Aioli
- 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
- Two-Item Medium Sicilian Pizza OR Two-Item New York Style 14” Hand-tossed Pizza OR Two-Item 10” Gluten-Free Pizza (GF)
- 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
- Baked Pork Chops w/ Mushroom Sauces served w/ Two Sides OR 8 oz New York Strip Steak w/ Grilled Shrimp OR Frog Legs

**THIRD COURSE**
- Duck Coq au Vin w/ Yukon Gold Potatoes OR Surf n’ Turf: Grilled Flat Iron, Shrimp, Scallion Mashed Potatoes & Béarnaise Sauce
- Ice Cream Mud Pie OR Cherry Cheesecake
- Tiramisu Cup OR Brooklyn Blackout Cake OR Two Scoops of Sorbet (GF)
- Strawberry Cheesecake Wontons (V) OR Southern Peach Cobbler w/ Vanilla Bean Ice Cream
- Cheesecake Bites OR Tuxedo Mousse Cake
### Riverview Bar & Grill

- **First Course**
  - Crab-Stuffed Mushrooms over Arugula OR Ancho Chili Pepper Breaded Avocado w/ Chipotle Aioli Sauce
- **Second Course**
  - 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
- **Third Course**
  - Mud Slide Pie OR Caramel Apple Cake

- **First Course**
  - Bang Bang Shrimp OR Bruschetta
- **Second Course**
  - Blackened Prime Rib w/ Gouda Mashed Potatoes & Asparagus OR Crab Cakes w/ Seasoned Tri-Colored Potatoes w/ Asparagus
- **Third Course**
  - Apple Pie Bites w/ Cinnamon Ice Cream OR Blondie Brownies

### The River Town Grill

- **First Course**
  - Mini Crab Stuffed Potatoes OR Gruyere, Mushroom & Caramelized Onion Bites
- **Second Course**
  - Italian Stuffed Flank Steak w/ Two Sides & Soup or Salad OR Lobster Mac & Cheese w/ One Side & Soup or Salad
- **Third Course**
  - Texas Turtle Sheet Cake OR French Pear Tart

### Riviera at the Valley Gem

- **First Course**
  - 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
- **Second Course**
  - Filet of Mahi on a bed of Couscous w/ a Red Pepper Sauce OR Tender Braised Pork in a Tomato Ragù w/ Herbed Pappardelle Pasta
- **Third Course**
  - Cannoli OR New York Cheesecake

### Sorella Ristorante

- **First Course**
  - Bacon-Wrapped Prawns OR Bruschetta OR Buffalo Chicken Dip
- **Second Course**
  - Shrimp Scampi OR Lasagna OR Prime Rib
- **Third Course**
  - Strawberries Dipped in Chocolate OR Cookie Dough Cheesecake OR Tiramisu

### The Town House

- **First Course**
  - Crab-Stuffed Mushrooms over Arugula OR Ancho Chili Pepper Breaded Avocado w/ Chipotle Aioli Sauce
- **Second Course**
  - 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
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