



Haverhill Restaurant Week
Friday, August 23-Sunday, August 29 2019

First Course-Select One

Wild Mushroom Ravioli

Wild mushroom filled raviolis are tossed with a pink Bolognese sauce and topped with fresh basil

Korean Pulled Pork Eggroll

House made Korean pork and pepper jack cheese are nestled in golden brown won ton skin and served with a side of chipotle aioli

***Eggplant Rollatini**

Oven roasted eggplant is stuffed with Roasted red peppers and Herbed Riccotta
Topped with roasted plum tomato sauce and fresh mozzarella

Second Course-Select One

***Wedge Salad**

Crisp ice berg lettuce is topped with blue cheese dressing, bacon, shaved red onions and a parmesan crisp

***Keon's Caesar Salad**

Tossed with marinated cherry tomatoes, roasted peppers, garlic croutons, and shaved parmesan cheese

Third Course-Select one

Chicken cacciatore

Fresh tri color, cheese stuffed tortellini is tossed with roasted tomatoes and bell peppers topped with tender chicken scaloppini shaved parmesan and fresh basil

***Potato Chip Encrusted Baked Haddock**

Baked Atlantic haddock is served over whipped Yukon potatoes with grilled asparagus and a lemon burre blanc

Tenderloin Meatloaf

Beef tenderloin and brisket are blended with fresh basil and seasonings, slow roasted to juicy perfection. Served with Apple wood smoked bacon whipped potatoes and a creamy mushroom demi glace

\$30 per person plus tax and gratuity

*items can be prepared gluten free

Please inform your server of any food allergies

Cannot be combined with any other specials, offers or coupons