



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

Asa Ransom House

3 course featured menu for

Local Restaurant Week

Tuesday March 21 – Friday March 24th and Sunday March 26

\$20.17 - Entree's include homemade baked goods, soup of the day, mixed green salad, potato and vegetable of the day

Pasta Primavera (Gluten Free Pasta Available)

Fresh penne accompanied with fresh local produce, olive oil, herbs and
Parmesan

Almond Raspberry Chicken

Almond encrusted chicken breast with a raspberry sauce

Spinach and Shrimp Stuffed Sole

A filet of Sole stuffed with spinach and shrimp, topped with a lemon butter
sauce

Jeffersonian Beef

Sliced prime rib sauteed with mushrooms and finished with a
sherry brown gravy and provolone

**Add a glass of wine & dessert to the 3 course above to enhance
your meal \$30.17**

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**On Saturday March 25<sup>th</sup> we will be featuring  
our five course gourmet dinner menu priced \$40.17-\$50.17**

This dinner includes Chef's Hors d'oeuvres,  
Appetizer Choice, Mixed Green Salad, Entree and Dessert  
Entree's include - Roasted Salmon, Almond Raspberry Chicken, Bronzed  
Sea Bass,  
Lobster Ravioli's, Prime Rib, Fan Sliced Duck Breast and Grilled Filet  
Mignon

We also offer a **\$20.17 special on Saturday** that features a glass of wine  
and 2 appetizers: Classic Shrimp Cocktail, Salmon Cake, House made  
Soups, Featured Crepe,  
Sausage, Spinach and Cheese Stuffed Mushrooms and Gourmet Cheese  
Board for Two

**These menu's are not valid with any discounts,  
Simply Certificates or other promotions**