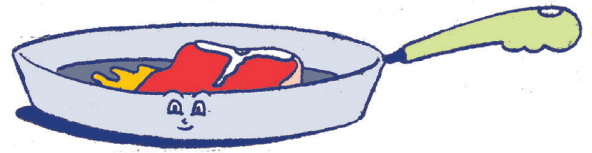


# CHARLESTON WV RESTAURANT WEEK

ONE WEEK, ONE PRICE  
3 COURSES FOR \$30

MON, JAN 29-SAT, FEB 3



## ADELPHIA SPORTS BAR & GRILLE 304-343-5551

### APPETIZER

Deep Fried Feta

or

Spinach Artichoke Dip with Pita Chips

### ENTREE

Beef Souvlaki with Greek Side Salad and Spanakopita

or

Greek Chicken Pasta with Greek Side Salad and Garlic Toast

### DESSERT

Baklava with Ice Cream

or

Oreo Cookie Pie with Ice Cream

## ADVENTURES BAR & GRILL 681-265-9128

### APPETIZER

Tomato and Feta Bruschetta

or

Crab Stuffed Mushrooms

### ENTREE

Filet Mignon Medallions: Two 3 oz medallions with choice of 2 sides

or

Pasta Trio: Shrimp Scampi, Penne with Vodka Sauce, and Cajun Chicken Pasta

### DESSERT

Tiramisu

or

Cheesecake

## B&D GASTROPUB 681-205-2975

### APPETIZER

Roasted Red Pepper & Smoked Gouda Soup

or

Ahi Tuna with Wasabi Creme Fraiche on Mixed Greens with Ginger Dressing

### ENTREE

WV Beer Braised Short Ribs with Flash Fried Brussels & Whipped Sweet Potatoes

or

Coq au Vin with Aromatics

### DESSERT

Apple Crisp with Whipped Cream and Cinnamon Drizzle

or

Chocolate Trifle Topped with Candied Nuts

## BISTRO AT THE BARGE 304-744-2628

### APPETIZER

Caesar Salad

or

House Salad

### ENTREE

Lobster Risotto: Lobster Tail over Risotto Cake with Creamed Leeks and Sauce

or

Crispy Pork Belly with Sweet and Spicy Glaze over Potato Puree

### DESSERT

Lemon Curd Blueberry Swirl Cheesecake

or

Chocolate Truffle Mousse Cake

## BLACK SHEEP BURRITO 304-343-2739

### APPETIZER

Baby Back Rib Wings with Chili-Mirin Glaze, Pickled Fresno Chilis, Sesame Seeds and Green Onions

or

Ahi Tuna Wonton Nachos with Carrot-Daikon Slaw and Green Onions

### ENTREE

Pork and Housemade Chorizo Tamales with Pico de Gallo and Lime-Sriracha Crema, served with Black Beans and Rice

or

Select Flock of All New Tacos

### DESSERT

Cream Ale Stroopwafel Cheesecake

or

Buttered and Toasted Chocolate Pound Cake served with Spicy Chocolate Sauce and Coffee Ice Cream

## THE BLOCK 681-265-9074

### APPETIZER

Wild Baby Arugula Salad

or

Soup of Toscana

### ENTREE

Blackened Salmon with Truffle Risotto, Parmesan Asparagus, and Dill Cream Sauce

or

Caper Chicken with Zucchini Noodles and Wild Rice

### DESSERT

Lemon Tart with Mixed Berry Compote

or

Pearl Sugar Waffle with Bourbon Caramel Sauce and Vanilla Ice Cream

## BLUEGRASS KITCHEN 304-346-2871

### APPETIZER

Caramelized Roma Tomato with Burrata and House-made Focaccia

or

Avocado Toast with JQ Dickinson Salt Ricotta and Heirloom Radish on Starlings Sourdough

### ENTREE

Venison meatballs with WV Bloody Butcher Heirloom Grits, Black Oak Holler Bacon and Herbed-Tomato Butter Sauce

or

Organic Pinto Bean Stew with Roasted Poblano Stuffed with Local Cheese and Fermented Buckwheat Johnnycake

### DESSERT

Blueberry Buttermilk Pie

or

Pineapple Upside Down Rum Cake

## BRICKS & BARRELS 681-265-9222

### APPETIZER

Caesar Salad

or

Italian Wedding Soup

### ENTREE

Pork Schnitzel served over Spatzle with Cream Sauce and Asparagus

or

Mediterranean Chicken with Couscous and Sauteed Vegetables

### DESSERT

Creme Brulee

or

Ferrero Rocher Cake

## BRIDGE ROAD BISTRO 304-720-3500

### APPETIZER

Bistro House Salad

or

Cup of French Onion Soup

### ENTREE

Seared Salmon with Sauteed Spinach, Smoked Tomato Consomme and Red Skin Potatoes

or

Korean BBQ Braised Short Ribs with Parmesan Polenta, Roasted Brussels Sprouts

### DESSERT

Maple Bread Pudding with Salted Caramel Sauce

or

Chocolate Decadent Cake with Vanilla Sauce and Fresh Berries

## CELSIUS 304-345-4948

### APPETIZER

Poached Pear Salad with Honey Lime Dressing

or

Crab Cake with Cucumber Dill Slaw

### ENTREE

Trout Almondine with Asparagus

or

Filet Mignon with Demi Glace and Roasted Red Potatoes

### DESSERT

Oreo White Chocolate Sundae

or

Thin Mint Cheesecake

## THE CHOP HOUSE 888-456-3463

### APPETIZER

Lobster Bisque

or

House Salad

### ENTREE

Atlantic BBQ Salmon over Creamy Parmesan Risotto

or

6 oz Filet Mignon with Cabernet Demi Glace, Mashed Potatoes, and Fresh Haricot Verts

### DESSERT

Chocolate Decadence Cake

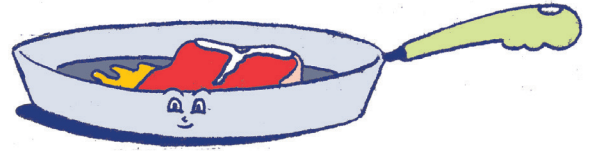
or

NY Style Cheesecake

# CHARLESTON WV RESTAURANT WEEK

## MON, JAN 29-SAT, FEB 3

## ONE WEEK, ONE PRICE 3 COURSES FOR \$30



### DEM 2 BROTHERS & A GRILL 304-550-4431

#### APPETIZER

Choice of One of Four Appetizer Selections

#### ENTREE

Choice of Three Meats and Two Sides

or

Double Boned Pork Chop with Flame Roasted Apples and Garlic Potatoes

#### DESSERT

Choice of One of Four Dessert Selections

### ICHIBAN PAN-ASIAN RESTAURANT 304-720-7874

#### APPETIZER

Wasabi Pork Dumplings

or

Almost Heaven Maki

#### ENTREE

Jerk Grilled WV Rainbow Trout with Housemade Ginger Lime Slaw and White or Fried Rice

or

Filet Mignon with Shiitake Demi Glace, Garlic Soy Broccoli and Kimchee Gold Potatoes

#### DESSERT

Butter and Berry Tart

or

Salted Chocolate Caramel Tart

### LAURY'S 304-343-0055

#### APPETIZER

Caesar Salad

or

Blue Cheese Salad

#### ENTREE

6oz Petite CAB Filet Mignon with Black and White Truffle Butter, Demi Glace, and Whipped Yukon Gold Potatoes

or

Salmon with Lemon Butter Cream, Crab Meat and Parmesan Asparagus

#### DESSERT

Cheesecake with Choice of Sauce

or

Triple Chocolate Mousse Cake

### LEONORO'S SPAGHETTI HOUSE 304-343-1851

#### APPETIZER

Italian Sausage with Peppers and Onions

or

Antipasto Salad

#### ENTREE

Breaded Veal Parmigiana with Spaghetti

or

Eggplant Parmigiana with Rigatoni

#### DESSERT

Spumoni Ice Cream

or

Chocolate Chip Cannoli

### PATERNO'S AT THE PARK 304-205-5482

#### APPETIZER

Basil Chicken Meatball with Basil Sauce

or

Winter Caprese Salad

#### ENTREE

Pasta Trio: Sausage and Pea Rigatoni, Pasta Niki, Spaghetti Bolognese

or

Surf and Turf: Sauteed Pork Tenderloin with Prosciutto Sage Cream and Sauteed Prawns and Sundried Tomato Risotto

#### DESSERT

Butterscotch Pudding

or

Cannoli Chips with Dip

### SAM'S UPTOWN CAFE 304-346-6222

#### APPETIZER

Charcuterie & Cheese Plate with House Pickles, Jams, and Toasts

or

Farro, Radish, and Golden Beet Watercress & Arugula Salad served with Champagne Pear Vinaigrette

#### ENTREE

Seared Halibut with Rutabaga Barley Risotto, Apple Beurre Blanc and Roasted Asparagus

or

Boar Sausage Roll with Hen of the Woods mushroom, Heirloom Tomato Ragu, Sauteed Escarole and House Ricotta

#### DESSERT

Warm Apple Crumb with Limoncello Shot

or

Chocolate Ganache Raspberry Cheesecake with Thin Mint Hot Chocolate Shot

### SOHO'S AT CAPITOL MARKET 304-720-7646

#### APPETIZER

Creamy Polenta with Wild Mushroom Demi Glace

or

Italian Sausage and Peppers

#### ENTREE

Cioppino with Mussels, Clams, and Shrimp

or

Bruschetta Chicken Pasta with Balsamic Glaze

#### DESSERT

White Chocolate Bread Pudding

or

Carrot Cake with Walnuts and Cream Cheese Icing

### SOUTH HILLS MARKET & CAFE 304-345-2585

#### APPETIZER

Short-Rib and Smoked Cheddar Egg Rolls with Napa Cabbage and Citrus Soy Sauce

or

Spanakopita Dip with Smoked Tomato Relish and Pita

#### ENTREE

Buttermilk Fried Chicken with Smoked Jalapeno Waffles, Braised Greens, and Honey Bourbon Gastrique

or

Pan Seared Salmon with Crayfish Pastina, Braised Pork Belly, Fennel and Leeks with Lemon Beurre Blanc

#### DESSERT

Petite Doughnuts with Chocolate Sauce

or

Dark Chocolate Walnut Brownie with Ganache, Berry Compote and Tuile

### SU TEI

304-925-7562

#### APPETIZER

Grilled Scallops with Red Radish Served with Cherry Soy Sauce

or

Grilled Shrimp Salad with Peppers, Onions, and Tomatoes served with Thai Sweet & Sour Sauce

#### ENTREE

Grilled Basil Tuna served with Vegetables

or

Tiger Roll: Shrimp Tempura, Spicy Tuna and Avocado topped with Tempura Red Snapper, Eel Sauce, Spicy Mayo and Spider Sauce

#### DESSERT

Tiramisu

or

Chocolate Lava Cake

### TIDEWATER GRILL 888-456-3463

#### APPETIZER

Fried Coconut Shrimp

or

Crab Cakes

#### ENTREE

Swordfish with Pesto and Red Pepper Coulis

or

Sauteed Chicken Nicole with Asparagus, Red Peppers, and Sherry Cream Sauce

#### DESSERT

Strawberry Swirl Cheesecake

or

Tiramisu