

Captains Inn Restaurant Week
5 State Views

Lunch \$15 2 Courses

For your first course Chef Kyle is offering 3 choices of his home made soups.

Classic French Onion

Slow simmered onions in a delicious beef broth topped with a crostini and sliced Swiss cheese

Steakhouse Mushroom

Prime Rib steak and sliced mushrooms in a cream base.

Broccoli & Cheddar

A vegetarian cream based soup loaded with light cheddar cheese and broccoli (so good)

For your second course Chef Kyle is offering the following:

Captains Burger

A Juicy 8 oz burger topped with bacon, pepper jack cheese, and garnished with fried jalapenos, served with fries

Bleu Apple Salad

Grilled chicken and apples over a bed of mescaline, tomatoes, cucumbers, candied walnuts and bleu cheese crumbles served with apple balsamic vinaigrette dressing. \$ 12.99

Cajun Chicken Sandwich

Grilled chicken breast, provolone cheese, with cajun remoulade, bacon, mushrooms, lettuce, onions and tomato, on ciabatta bread.

Optional appetizers, burgers, sandwiches, and desserts available.

Dinner \$25 3 courses

*For your first dinner course Chef Kyle is offering
3 choices of his home made soups*

Classic French Onion

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Steakhouse Mushroom

Prime Rib steak and sliced mushrooms in a cream base.

Broccoli & Cheddar

A vegetarian cream based soup loaded with light cheddar cheese and broccoli (so good)

*For your second course your choice of 1 of the
following 3 options.*

Entrées include side salad with your choice of dressing

Grilled Salmon

Fresh grilled Salmon in lemon dill sauce served with rice pilaf and sautéed spinach.

Pork Loin

An oven roasted herb encrusted pork loin served with garlic mashed and vegetable medley

Chicken Madeira

Lightly floured chicken, pan seared and simmered in our freshly made Madeira sauce, topped with mushrooms and mozzarella cheese, and served over your choice of linguine, penne, or gluten free pasta

*For your final course Chef has made several home
made desserts to choose from. Please ask your
server.*

Our Meats are cooked to order. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of food borne illness.

Before placing your order, please inform your server if you or a person in your party has a food allergy.