

Asa Ransom House

3 course featured menu for

Local Restaurant Week

Tuesday October 17th – Friday October 20th and Sunday October 22nd

\$20.17 - Entree's include soup of the day and mixed green salad

Tuscan Pasta (Gluten Free Pasta Available)

Fresh penne accompanied with chicken, sun dried tomatoes, herbs and cream

Apple Cheddar Chicken

Baked chicken breast with tart apples, NYS sharp cheddar and topped with caramelized onion and a maple cider glaze

Spinach and Shrimp Stuffed Sole

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

Filet Medallions

Two 3 oz medallions of filet served with a traditional demi glace over Yukon gold mashed potatoes

\$30.17 - Entree's include soup of the day and mixed green salad

Norwegian Salmon

Pecan encrusted salmon with a honey glaze over sweet mashed potatoes

Slow Roasted Prime Rib

An 8 oz. Prime Rib served with your choice of horseradish cream sauce or au jus

Add a glass of wine & dessert to your \$20.17 or \$30.17 dinner for \$10

***On Saturday October 21st 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*

*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 and Stuffed Mushrooms are some of the selections*

These menus are not valid with any discounts,