

MVRA SUMMER RESTAURANT WEEK

\$20.20 - \$30.20 for a Three Course Meal

Buckhorn Tavern

Salads, Starters to Sweet Endings *** Choose Two***

Summer Crunch Salad – Baby Spinach, Mandarin Oranges, crisp Apples, dried sweet Cherries, simple pasta, Pecans all tossed with Poppyseed Vinaigrette

Bexley Salad – Romaine and Mixed Greens with smoky crispy Bacon, slivers of red Onions and Bleu Cheese Crumbles, tossed in light Garlic Vinaigrette, garnish with diced Tomatoes

Cracked Out Corn Dip – Whole kernel Corn, Bacon, Cheddar cheese, cream cheese, Jalapeno, sour cream, served with Chips for dipping

Baby Baker Potatoes and Beer Cheese – Seasoned baked Potatoes and a side of Beer Cheese Dip

Fried Green Tomatoes – Personal size 3 hand breaded Green Tomatoes with Bistro Sauce

Glass of Red Wine or White Wine Daily Choices of Wineries and Grapes

Sweet Ending Desserts Daily Showcase of Mouth Watering Dessert Selections

Entrée Options **Choose One**

Mighty Filet **\$30.20** - 6 oz Black Angus Filet Mignon rubbed with chefs spices, sautéed Mushrooms and Onions in brown sugar Balsalmic glaze, over a dollop of Mashers

Crab Stuffed Salmon **\$22.20** Baked Salmon Filet with Crabmeat, creamy Spinach, Roasted Red Peppers, Mozzarella Cheese, seasoned bread crumbs

Prime Rib Encrusted **\$25.20** – Slow cooked Prime Rib 12 oz with savory Horseradish sauce, with Parmesan Cheese toasted Panko Crumbs

BBQ Ribs and Breaded Shrimp **\$20.20** – Quarter Slab Buckhorn BBQ Ribs and Breaded Shrimp

***Choose a Side Dish for each Entee**

Baked Potato, Mashed Potatoes, Steak Fries, Grilled Mixed Veggies, Skillet Apples or Vegetable of Day