

# We welcome you to O'Briens & CCTB's Restaurant Week!

## 3 course Lunch \$22.00 per person

Choose your three courses; Excludes beverage, tax and tip

### Starters:

Cup of Homemade Soup: Chicken Noodle or Daily Special  
Caesar Salad or House Mixed Salad

### Entrée

**Sautéed Lemon Chicken** *with a delicate lemon wine sauce*  
**Shepherd's Pie** *Ground beef with peas topped with mashed potatoes*  
**Chicken Pot Pie** *with mushrooms, onions, carrots and diced potatoes*

### Dessert:

Homemade Bread Pudding or Apple Pie

## 3 course Dinner \$32.00 per person

Pick three of the below for your dinner; Excludes beverage, tax and tip

### Starters:

Brie Cheese *with a raspberry sauce*  
Bean Fries *with ranch dressing*  
Homemade Soup: Chicken Noodle or Daily Special  
Caesar Salad, tossed tableside  
Roasted Beet Salad with goat cheese & dried cranberries on greens

### Entrée:

**Chicken Vesuvio** *baked with garlic, spices, white wine sauce and served with vesuvio potatoes*  
**Beef Tenderloin** *beef tenderloin with a red wine reduction*  
**Seared Tilapia, Sea Scallops and Shrimp** *with a lemon butter sauce*

### Dessert Selections

Homemade Bread Pudding, 7 layer Chocolate Cake or Apple Pie

We will tell you about our featured wines as well!