

Asa Ransom House

3 course featured menu for

Local Restaurant Week

Tuesday October 18th - Friday October 21st and Sunday
October 23rd

\$20.16 - Entree's include homemade baked goods, soup of
the day,
mixed green salad and vegetable of the day

Pasta Primavera

Fresh penne accompanied with local produce tossed
with your choice of Marinara or Alfredo

Frenched Breast of Chicken

Herbed boneless chicken breast with drumette and Yukon gold
mashed potatoes

Spinach and Shrimp Stuffed Sole

A filet of Sole stuffed with spinach and shrimp, topped
with a lemon butter sauce ~ served with Yukon gold mashed

Homestyle Jeffersonian Beef

Chopped prime rib sauteed with mushrooms and finished with a

sherry brown gravy and provolone ~ served with Yukon gold mashed

**Add a glass of wine and dessert to the 3 course dinners
above to enhance your meal \$30.16**

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**On Saturday October 22<sup>nd</sup> we will be featuring  
our five course gourmet dinner menu priced \$40.16-\$50.16**

This dinner includes Chef's Hors d'oeuvres,  
Appetizer Choice, Mixed Green Salad, Entree and Dessert  
Entree's include - Roasted Salmon, Frenched Chicken,  
Bronzed Sea Bass,  
Lobster Ravioli's, Prime Rib, Fan Sliced Duck Breast and  
Grilled Filet Mignon

We also offer a **\$20.16 special on Saturday**  
that features a glass of wine and 2 appetizers:  
Classic Shrimp Cocktail, Salmon Cake, Lobster Pate, House made  
Soups,  
Sausage, Spinach and Cheese Stuffed Mushrooms or Spinach and  
Artichoke Dip

These menu's are not valid with any discounts,  
simply certificates or other promotions