



## *Greater Cincinnati Independent Restaurant Week*

March 12 through March 21, 2012, \$26.12 per person

### *Appetizers*

Choice of One

#### **ASPARAGUS FRIES**

Fresh asparagus served tempura-style with a side of lemon herb aioli

#### **PEEL & EAT SHRIMP**

Poached in our special boil, served with cocktail sauce

#### **FRIED MOZZARELLA**

Fried cubes of hand breaded mozzarella, served with our homemade marinara sauce

### *Salads*

Choice of One

#### **INCAHOOTS SALAD**

Our house salad is a blend of field greens and iceberg lettuce topped with grape tomatoes, feta cheese, toasted almonds, and homemade croutons. Served with house basil vinaigrette dressing on the side

#### **CAESAR SALAD**

Fresh chopped Romaine lettuce, Parmesan cheese, and house croutons tossed in Caesar dressing

### *Dinner Entrées*

Choice of One

#### **EGGPLANT PARMESAN**

Slices of fried eggplant, topped with homemade marinara, kalamata olives, goat cheese, provolone and parmesan, with a side of spaghetti. Served with garlic bread

#### **EMERALD ISLE SALMON**

Pan seared salmon served on a spinach risotto with green goddess sauce

#### **BBQ BABYBACK RIBS**

A half slab of our signature fall-off-the-bone baby back ribs, smothered in homemade barbeque sauce, served with mashed potatoes and coleslaw

#### **GUINNESS BEEF STEW**

A rich stew of choice beef tenderloin tips with carrots, onions, and potatoes, simmered in Guinness Irish Stout

**ADD A DESSERT FOR \$6**

### *From the Bar*

#### **WILLIAM HILL ESTATE WINERY**

Chardonnay \$7 glass / 24 bottle

Cabernet Sauvignon \$8 glass / 29 bottle