



CHARLIE'S

LAKE GEORGE RESTAURANT WEEK MENU

SEPTEMBER 9-15, 2018

FIRST COURSE

FRIED MOZZERELLA

OVER OUR HOUSE
POMODORO AND FRESH
BASIL

SZECHUAN RIBS

THREE ASIAN GLAZED RIBS
WITH CRUSHED PEANUTS
AND PICKLED CUCUMBERS

CHOPPED ANTIPASTO SALAD

CHOPPED ROMAINE, CURED
MEATS, FRESH
MOZZARELLA, OLIVES, RIPE
TOMATOES, ONIONS AND
HOUSE VINAIGRETTE

CLASSIC BEEF EMPANADA

SERVED WITH HOUSE
GUACAMOLE AND PICKLE
RED ONION

SHRIMP COCKTAIL

SERVED WITH COCKTAIL
SAUCE AND LEMON

SECOND COURSE

ARROZ CON POLLO

BRAISED CHICKEN THIGH, SEASONED YELLOW RICE, PEAS, RED PEPPERS,
OLIVES AND SOFRITO

SHRIMP SCAMPI MAC & CHEESE

SAUTEED SHRIMP IN OUR SCAMPI BUTTER OVER TRADITIONAL MAC AND CHEESE,
GARNISHED WITH CRACKER CRUMBS

GARGANELLI POMODORO (MEATBALL)

PLUM TOMATO, BASIL, ONIONS, GARLIC FINISHED WITH PECORINO

WILD MUSHROOM POLENTA

TRUFFLE GOAT CHEESE POLENTA TOPPED WITH WILD MUSHROOMS
AND POACHED EGG

ROASTED COD

LEMON BEURRE BLANC, WINTER RATATOUILLE

THIRD COURSE

BROWNIE SMORE

BRÛLÉE CHEESECAKE

GELATO AND SORBET

(ASK YOUR SERVER ABOUT TODAY'S FLAVORS)



THREE COURSE MEAL | \$20.18

DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY
CAN NOT BE COMBINED WITH ANY OTHER OFFERS OF COUPONS

ASK YOUR SERVER FOR A RESTAURANT WEEK
SURVEY! ENTER TO WIN A GIFT CERTIFICATE TO
A PARTICIPATING RESTAURANT!