



Short Rib Night

3rd Thursday of each Month (\$24.95)

VIDALIA ONION SOUP

*caramelized sweet onions in a rich broth,
Fontina cheese crouton*

CAESAR SALAD

*Grilled romaine, creamy parmesan dressing,
applewood smoked bacon, shaved parmesan, house croutons*

BONELESS ANGUS SHORT RIB

*braised boneless angus short ribs, garden mash potatoes, pearl
onions, rosemary cabernet reduction, peas & carrots*

Bread service included

Dessert (included)

Praline Cheesecake

Chris Clark Director of Food & Beverage

Executive Chef - Kevin Renfroe, Chef Tournant - David Baird, Pastry Chef - Kenny Kilmer

For questions and reservations email Chris Clark @ cclark@killearncc.com