



Karl's Cuisine

A Celebration of
Fresh Food, Wine & Beer

Restaurant Week

DECEMBER 10-16

Wine and beer pairings and
discounted drink specials will be
available daily.

Luncheon Specials \$12

SOUTHWEST SALAD- Grilled chicken, roasted corn, black beans, tomatoes, quinoa, and cheddar cheese on a bed of greens with a lime vinaigrette dressing.

A burst of amazing flavors!

FRENCH PANINI -Turkey, brie cheese, sliced apples and honey mustard melted into perfection!

BEER CHEESE & BACON BURGER -
Neville's ground beef cooked to order with caramelized onions, bacon and beer cheese on a pretzel bun.

Three Course Meal \$22

Course 1 -Choose one soup, starter or salad.

ALMOND CRANBERRY SALAD
or
CAESAR SALAD

CHEDDAR APPLE BEERCHEESE SOUP
Filled with delicious apples, white cheddar, brie and our blond ale beer, then garnished with a cinnamon pecan oat crumble. This is sure to warm you up.

BRUSCHETTA
Chef's Choice

Course 2 -Choose one dinner special

CHICKEN FRIED STEAK

Bringing Southern comfort food to Karl's but with a twist, served with Poe Lock Brown Ale cream sauce and cheesy grits.
A culinary explosion!

ALFREDO SEAFOOD LASAGNA
Shrimp and scallops layered in pasta with alfredo sauce, mozzarella, parmesan and ricotta.
A decadent dish indeed!

ALMOND ENCRUSTED WALLEYE
Sautéed Great Lakes walleye topped with citrus Beurre Blanc sauce and fresh berries.

Course 3 -Choose one dessert

CHOCOLATE MOUSSE

APPLE CRISP