

Coho Grill

Restaurant Week

July 26- August 8, 2010

Lunch

Three Courses for \$20.10

First Course

Coho Garden Gazpacho
Shrimp Roasted Red Pepper Bisque

Second Course

Grilled Chicken Strawberry Salad

Grilled marinated chicken served over spinach greens with fresh sliced strawberries with garden veggies, toasted almonds and red raspberry vinaigrette

Gunpowder Bison Burger

Locally raised Monkton buffalo. (90% lean burger) with provolone cheese and grilled onions on a kaiser roll

Chunky Shrimp Salad

House made shrimp salad on toasted rye served with Coho garden pasta salad

California Club

Oven roast turkey served on multigrain toast with avocado, spinach, ranch, lettuce served with roasted corn- tomato maque choux

Third Course

Bennett Orchard Peach Bread Pudding with Raspberry Melba Sauce
Belgian Chocolate Crème Brulee
Larriland Farm Blueberry Trifle