



The Original Restaurant Week
 Monday, March 22th through Sunday, March 28th

Three Courses for \$26.10

Course One

Jumbo Shrimp Cocktail
 Three Tiger Shrimp Cocktail

Kumamoto Oysters
 Mignonette, American Cavier

Camelot Chicken
 Coconut Encrusted Chicken

Spinach & Artichoke Dip
 Warm Spread with Garlic Crostinis

Course Three

Filet Mignon Au Pivvre
 6oz. Filet with Peppercorn Brandy Demi-Glace

Chicken Marsala
 Sweet Marsala, Butter & Mushrooms

Blackened Diver Scallops
 Thai Chili Beurre Blanc

Macadamia Flounder
 Coconut-Lime Beurre Blanc

Course Two

Jaguar Salad
 Garden Salad with Your Choice of Dressing

Julius Caesar Salad
 Crisp Romaine, Croutons, Tangy Caesar

Boursin Berry Salad
 Gourmet Greens, Fresh Berries, Boursin,
 Candied Walnut, Red Wine Vinaigrette

Crab Bisque
 Crab Essence with Sherry Crème Fraiche

Add Dessert Feature \$6

Roasted Pistachio Gelato
 Whole Pistachios Folded Throughout

Triple Chocolate Mousse Cake
 Light, Dark & White Chocolate

New York Cheesecake
 Graham Cracker Crust, Berry Coulis,
 Chocolate Covered Strawberry

Blackberry Zinfandel Sorbetto
 Berries Folded Throughout

Wine Features

William Hill Chardonnay Central Coast, CA⁰⁸ \$6/24

William Hill Cabernet Sauvignon Central Coast, CA⁰⁸ \$6/24

Gascón Malbec Mendoza, Argentina⁰⁸ \$6/24



THE ORIGINAL



**GREATER CINCINNATI
 RESTAURANT WEEK
 MARCH 22-28 2010**

Michelle Brown
Executive Chef
Jag's Steak & Seafood