

# RESTAURANT WEEK: SEPT 15-23

## AT YOU NEIGHBORHOOD RESTAURANT **BEAVER CHOICE**

**745 W. BASELINE RD MESA, AZ**

\$33.00 per person including one glass of Iced Tea.  
Glass of House Wine Red or White - \$3.00

Call for reservations: **480-696 0934**

### **FIRST COURSE - choice of one**

#### **HOUSEMADE PIEROGI**

Our homemade signature Pierogies served with Sour Cream..

#### **ESCARGOT STUFFED MUSHROOM CUPS**

Served with Herbes de Provence Butter and Crostini

#### **QUEBEC POUTINE**

Canadian Drinking Companion and Hangover Remedy. Roast Beef Gravy, local Curd Cheese, French Fries.

#### **SHRIMP BISQUE**

Smooth, creamy and well seasoned luxurious classic. Perfect starter to a great meal..

### **SECOND COURSE - choice of one**

#### **MAPLE GLAZED SEARED SCALLOPS \***

Maple Glazed U-8 Dry Scallops served on a bed of Brussels Sprouts, Oyster Mushrooms, Kopytka, Buerre Blanc , drizzled with Balsamic Glaze.

#### **ELK STEW**

Elk - shaved and seared, then braised in Heavy Cream and Wine. Shallots, Juniper Berries, Mushrooms, Sage, Lingon Berries, Goat Cheese. Served with House Salad and Mashed Potatoes.

#### **PANKO CRUSTED SALMON \***

Served on a bed of Avocado and Quinoa Salad.

#### **SCHNITZELS - choice of one**

**1. Cordon-Bleu 2. Hunter 3. Regular**

Served with: Thyme Potatoes, and House Salad.

### **THIRD COURSE - choice of one**

#### **STRAWBERRY POLONAISE**

Light and refreshing with Strawberry Romanoff, Berry Fluff, topped with Whipped Cream Nuts and Housemade Chocolate Sauce.

#### **KARAMELPUDDING**

Rich and Creamy Norwegian classic with Lingonberry supreise.

#### **BEAVER SUPREME**

Chocolate Meringue layered with Walnut, Whipped Cream and Mandarin Oranges.

**Year after Year AWARDED as One of the TOP TEN DESSERTS IN THE VALLEY.**