



Monterey Cookhouse  
Monterey Bay Restaurant Week  
October 18 – 25, 2012

**\$25.00**

Fixed Prix

**First Course**

**(Choose One)**

Crostinin & Brushetta

Crostini served with Homemade Tomato Brushetta & Parmesan

Small House Salad

Mixed Greens, tomatoes, Carrots, Cucumbers and Scallions with choice of dressing;  
Blue Cheese, Ranch or Balsamic Vinaigrette

Cup of Soup of the Day

Homemade Soup

**Second Course**

**(Choose One)**

Smoked Sampler Plate

¼ rack of smoked Ribs with BBQ sauce, BBQ Pulled Port Slider & Slow-cooked Beef  
Brisket served with Shoe String Fries & Confetti slaw

Wood Smoked Half Chicken

Marinated in Garlic, Herbs & Dijon Mustard slow smoked in our Traeger Smoker with  
Shoe String Fries & Confetti slaw

Grilled Salmon

8 oz Filet of Wild Salmon lightly seasoned, cooked over hardwood, topped with  
Homemade Calamata Olive Tapenade with Rice Pilaf and Sautéed Vegetables

**Third Course**

**(Choose One)**

Chocolate Chip Bread Pudding

Brioche with vanilla custard, chocolate chips with warm Cinnamon Rum Sauce

Crème Brule

Fresh whole Vanilla bean Crème Brule with Carmelized sugar top

Double Chocolate Torte

Fudgy Chocolate Cake layered with Chocolate Mousse with Whipped Cream & Berry  
Sauce

***Tax tip or gratuity and beverages are not included in fixed prix menu***