



**AGRARIA  
FARMERS  
& FISHERS**  
At the Georgetown Waterfront

**Restaurant Week Dinner in Three Courses  
August 24 – 30, 2009**

**Select one from each category**

**Small Plates**

Chocolate-Dipped Bacon Lollipops  
Summer Hummus w/ griddled Navajo bread  
Drag-through-the-Garden Salad  
Fresh Beet and Warm Goat Cheese Watercress Salad  
P.E.I “Rope Harvested” Mussels with choice of broth  
House made chilled Gazpacho (add crab or shrimp +\$4)

**Entrees**

Fried Walleye Fish Sandwich w/fries or slaw  
El Diablo hand-tossed Pizza  
Roasted Vegetable hand-tossed Pizza  
Oven roasted Culotte Angus Beef Steak and Fries  
Run Raisin Glazed Pork with Yukon Gold whippers  
Pan-fried Cowboy Chicken with Yukon Gold whippers  
Salmon – any style, with Rice-a-Roni and vegetable  
Hand made Goat Cheese Ravioli

**Homemade Desserts**

Fruit Cobbler with a dip of ice cream  
Carrot Cake – Farmer’s famous with caramel sauce  
Key lime pie – tangy and delicious  
Yellow Cake with Chocolate Icing

*\$35.09 per person; excludes beverages, bar, tax and gratuity.*