



ENDICOTT Restaurant Week

April 29th - May 7th

KELLI'S TOO
2601 Rt. 26 Maine

3 Courses
for \$15



DINNER MENU

FIRST COURSE

PRIME RIB SOUP
or
GARDEN SALAD

Served with fresh baked warm rolls and butter

SECOND COURSE

PORK CHOP MILANESE

A Special 20oz bone in pork chop broiled and topped with a rich garlic olive oil oregano milanese

BAKED OR BROILED COD FISH

Tender Cod fish baked- lightly breaded in our own seasoned bread crumbs and baked to perfection
Broiled Cod fish- lightly seasoned with garlic herb butter and broiled

SMOTHERED GRILLED CHICKEN

Fresh grilled chicken topped with sautéed mushrooms, honey mustard, melted cheese and bacon

BBQ BABY BACK RIBS

Back for the summer season Kelli's own slow cooked fall off the bone ribs

All dinners come with a choice of any two side dishes

THIRD COURSE

PEANUT BUTTER PIE

Kelli makes this delicious pie with a special crumb crust and creamy peanut butter
Topped with real whipped cream and chocolate sauce

CARROT CAKE

A delicious carrot cake homemade with real carrots, walnuts, and topped with cream cheese frosting



Benefiting: Little Italy Endicott

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