

The Cannonsburg Chronicle

February 2015

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Your home for news, information & stories about the Village of Cannonsburg

Valentine's Day Weekend Dinner Special

Since this year Valentine's Day falls on a Saturday, Ralph T. Moose has decided we must spread the LOVE all weekend long by offering our special Valentine's Day meal both Friday and Saturday. We're not sure if this means that Ralph is trying to prove he is not superstitious (Friday the 13th) or if he has two ladies that he is trying to woo this Valentine's. Either way, you now have two chances to enjoy this special meal!



February 13th & 14th
(Starting at 4:30 p.m.)

Valentine's Dinner
3 Course Meal
\$79 for Two



Course One – Lobster Pierogi

House-made Pierogi stuffed with Lobster and Goat Cheese and served with a Pomegranate Gastrique.

Course Two – The Perfect Steak and Prawns

Our perfect steak is a Prime Cut Ribeye cooked very slow and then it is finished in a cast iron pan at very high heat. Cooking it this way allows us to infuse it with flavor, bring it to a more even finished temperature, and to give the steak a nice seared crust. It is served with a Bone Marrow Compound Butter and Crab Stuffed Prawns.

Course Three – Dessert – Pinot Noir Chocolate Cake

Our Pastry Chef is making up her now famous decadent Chocolate Cake that utilizes an entire bottle of Pinot Noir to make. We will be dressing yours with Chocolate Covered Strawberries for a little romance.

Valentine's Day Specials At The Grist Mill

Fresh Meat & Seafood

- 8 oz. Bacon Wrapped Beef Tenderloin*
(ask for cooking instructions)
- Bone-In Chicago Ribeye*
- 13/16 ct. Cooked Shrimp
- U-10 Sea Scallops

*Chairman's Reserve Premium Choice Beef

Deli

- Gourmet Green Beans
- ### Bakery
- Choc. Mint Cheesecake
 - Choc. Flourless Torte

"Show Him or Her your inner chef" and order your meal to make for that special someone!

WHAT'S HAPPENING AT THE VILLAGE IN FEBRUARY

Jan. 31 – Feb. 1

Kurly's House of Smoke and Grist Mill Deli SUPER BOWL Specials and Sales

Feb. 2

Groundhog Day Blowout Meat Sale at The Grist Mill

Feb. 7

Michigan Adventure Race (Camp Roger) miadventurerace.com/winteredition/race-information

Feb. 13 – 14

Honey Creek Inn Valentine's Dinner Special

Feb. 20 – 22

Meijer State Games of Michigan (Cannonsburg Ski Area) stategamesofmichigan.com

Stay Up To Date with All the Happenings in the Village of Cannonsburg



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Gas • Grocery • Deli • Bakery • Fresh Meats
Smokehouse • Breakfast • Catering

"Everything but the Kitchen Sink"



The Butcher's Block

February brings great opportunities for us to provide you great sales and specials on our fresh meats, seafood, smoked meats and deli salads. Starting with our Super Bowl Specials from Kurly's House of Smoke and continuing the next day with our biggest sale of the winter on fresh meats with our Groundhog Day Sale; we are starting the month off with big savings on delicious premium meats! Don't forget about our February Meat Bundle special (below). With the bundle you will not only save money but you can save multiple trips to the store for dinners throughout February!

FEBRUARY MEAT BUNDLE

- ▶ 5 lb. Boneless Chicken Breast
- ▶ 5 lb. Ground Round
- ▶ 5 lb. Boneless Ball Tip Sizzlers
- ▶ 5 lb. Boneless Pork Chops

\$89.00

Please allow one week
for preparation

Kurly's HOUSE OF SMOKE

SUPER BOWL SUNDAY SPECIALS

Limited Quantities so reserve your order asap!

Smoked Baby Back Pork Ribs

\$18.99 for a Full Rack

Smoked Beef Back Ribs

\$5.00 each (2 bone sections; while supplies last)

Smoked Wings

\$6.99/lb. (3 lb. minimum order)

Smoked Beef Brisket

\$8.59/lb. (while supplies last)

**Buy a Pulled Pork Platter and
get 1/2 Off 12 Smoked Wings!**

Call ahead for pick-up Sunday morning!

616-874-6200



GRIST MILL FRESH MEAT GROUNDHOG DAY SALE!

Monday, February 2nd ONLY

Huge Sale on Roasts, Steaks, Pork Chops,
Ground Beef and Chicken.

Make sure you're signed up for our emails to find out what the deals are
before the 2nd. Sign up at cannonsburgvillage.com

Honey Creek INN



We hope everyone is surviving this winter so far! We know it has

already been a long one for most of us. In the month of February, we've decided to put together weekend specials that are some of the recipes that we love. Hopefully, these meals will find their way to warm your heart (and body) during these frigid days as much as they do ours. We hope these meals give you something to look forward to during the month of February other than shoveling snow or scraping ice off of your windshield.

For Valentine's Day weekend, we will be preparing a special three course meal on both Friday, February 13th and Saturday, February 14th. We decided this year to serve our special Valentine's Day meal both days to make sure that everyone gets a chance to taste it! Also, don't forget that all of the ladies will be receiving a rose from **Kurly "The Kupid"** this year on both Friday and Saturday evening.

Best,
Michael Alexander
Executive Chef @ Honey Creek Inn
Chefalexander.michael@gmail.com

February Weekday Specials

Dinner Hour Begins at 5:00 p.m. –
Specials are in limited quantity. No Reservations!

MONDAY – Roasted Chicken Dinner - \$8.95 (2 pc.)

Marinated and herb rubbed, slow roasted Chicken, served with mashed potato and chicken gravy, seasonal vegetables, a salad and roll.

TUESDAY – London Broil - \$10.95

A Honey Creek Favorite! Marinated flank steak char-broiled and served medium rare and served with our house salad, roll, potato and seasonal fresh vegetables.

WEDNESDAY – Seafood Boil - \$9.95

Mussels, Shrimp & Cod poached in broth made from beer, oranges, & Old Bay served with potatoes, Andouille Sausage and house vegetables.

THURSDAY – Honey Creek's Famous Rib & Brisket Dinner - \$18.99

½ Rack of Ribs & Brisket served with Honeyed Sweet potatoes, Creamed Corn, Johnny Cake and Coleslaw.

An Irish Pub Under Polish Management
"Serving The Best American Midwest Steak"
Chairman's Reserve Premium Choice Beef

February Weekend Specials

February 6th & 7th

Cacio e Pepe with Braised Pork Shank

A simple Italian dish in ingredients, but not so simple in flavor. Parmesan, Pecorino, Fava Beans, Black Pepper, and Home-made Spaghetti tossed with slowly braised, shredded Pork Shank.

Cavolfiore Pettine

Pappardelle tossed with Roasted Cauliflower and a Sardine Siciliano Sauce and topped with Pan-seared Scallops.

February 13th & 14th

Valentine's Day – 3 Course Meal

(check the front page for more details)

February 20th & 21st

Cajun Delmonico with Maple Bourbon Glaze

A common restaurant term is 86'd. It refers to an item that we ran out of. It originated at Delmonico's restaurant in New York where the Delmonico steak was number 86 on their menu and was so popular that they regularly ran out of it! Ours is rubbed in Cajun spices and served with a Knob Creek Bourbon Glaze.

Salmon ala Orange

A spin on a classic. Our beautiful salmon filet is quickly seared and then finished in the oven with an orange zesty glaze.

February 27th & 28th

Quail Saltimbocca

Boneless Quail wrapped in Speck (smoked Prosciutto) and then pan-seared. It is served over a light Parsley Brown Butter, and Freshly Grated Parmesan Pasta.

Grilled Red Snapper

Whole Fresh Red Snapper grilled on the Char-Broiler and drizzled with grilled Pineapple Chimichurri and served over Dirty Rice.

\$10.00 CORKING FEE *Lowest Fee in Town!*

Bring Your Favorite Bottle of Wine with Our Dinner Specials!