



Cabaret Restaurant

Restaurant Week Spring 2018

Choice of Appetizer:

Stuffed Hot Pepper

Stuffed with a blend of cheeses & topped with melted mozzarella

Stuffed Mushroom

Stuffed with capicola mushroom stuffing

Ru's Pierogi

Pan fried goat cheese pierogi served with roasted beet salsa & drizzled with sherry crème fresh & a parmesan crisp

Choice of Entrees:

Shoulder Tenderloin

House prime sirloin, topped with Jack Daniel caramelized onions, blue cheese sauce & fried leeks

Pork Chop

Topped with grilled peaches, walnuts & fireball glaze

Pasta Valentina

Sauteed chicken, prosciutto, garlic, shallots, peas & shaved parmesan over house made pasta

Bourbon Glazed Salmon

Topped with onion pan caper relish

Choice of Dessert:

Pistachio Gelato

Cannoli

Platzek