



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

Dinner Special: Four Course Dinner for \$20.17/per person

Homemade Bread

1. Choice of 1 Soup; Chicken Pastina or Our Soup of the Day

2. Fresh Garden Salad

3. Choice of 1 Entrée:

- Pasta con Vodka - "NY State Best Dish Award" Prosciutto, onions, and garlic, sautéed with tomatoes, basil, cream, and Romano cheese finished with vodka, tossed with penne pasta.
- Chicken Parmesan - Lightly breaded chicken breast topped with tomato sauce and mozzarella cheese. Served with a side dish of linguini.
- Pasta Putanesca (2011 Peoples Award) - A robust tomato marinara with sautéed garlic, onions, fresh basil, spinach, artichoke hearts, capers, and Kalamata olives tossed with whole wheat penne.

4. Choice of 1

- Dessert Peanut Butter Pie or Spumoni

Dinner Special: Four Course Dinner for \$30.17/per person

Homemade Bread

1. Choice of 1 Soup; Chicken Pastina or Our Soup of the Day

2. Choice of Fresh Garden Salad or Caesar Salad

3. Choice of 1 Entrée:

- 12oz Grilled Prime Rib - A 12oz piece of "Our Famous" slow roasted prime rib, grilled & served with au jus, horseradish smashed potatoes, and vegetable.
- Seafood Fusilli - Shrimp, scallops, lump crab, crayfish, and lobster simmered in a velvety brandy cream sauce served over fusilli pasta.

4. Choice of 1

- Dessert Peanut Butter Pie or Spumoni

Absolutely No Dining Deal Certificates, Coupons, Donated Gift Certificates, Discounts, or Splitting on Local Restaurant Week Specials