

Dodge City Steakhouse

Harrisburg Restaurant Week
September 12th - 16th and 19th - 23rd
3 Courses for \$30 (One choice from each course)

Appetizer Course

Icicle Salad

Hydroponic icicle lettuce, mandarin oranges, coconut, sliced almonds and goat cheese topped with a creamy blood orange dressing

Tempura Fried Zucchini

Fresh tempura fried zucchini spears topped with aged reggiano cheese and a jalapeno ranch drizzle

Philly Cheesesteak Eggrolls

Shaved cold smoked ribeye tossed with mushrooms, onions, peppers, Fontina/American cheese and house made marinara in an eggroll wrapper

Entree Course

Cold Smoked Ribeye

Smoked cold to enhance flavor then chargrilled served with smoked jalapeno mashed potatoes

Dodge City Peppersteak

Two bistro tenderloin medallions seared in cracked peppercorns topped with a mango and peppercorn chutney, served with wild rice pilaf

Chargrilled Swordfish

Cajun dusted chargrilled swordfish served over summer squash risotto finished with a white nectarine relish

Dessert Course

Fresh Strawberry Shortcake

House made shortcake topped with vanilla ice cream, marinated strawberries, whipped cream and a Hershey's White Chocolate drizzle

Cheesecake Burrito

Fried NY Cheesecake in a flour tortilla tossed in cinnamon sugar topped with a raspberry coulis and fresh berries

Chocolate Peanut Butter Pie

Layers of peanut butter mousse, chocolate mouse and whipped cream Oreo cookie crust topped with chopped Reese's peanut butter cups