



Harrisburg Restaurant Week 2018

3 for \$30

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Starters

Hungarian Stuffed Peppers

Sausage and Boursin cheese stuffed banana peppers, topped with melted provolone and served on marinara sauce. Some heat, but not overwhelming.

Greek Salad

Romaine lettuce, tomato, red onion, cucumber, stuffed grape leave, bell peppers, Kalamata olives and Feta cheese.

Firecracker Shrimp

Lightly breaded flash fried shrimp tossed in a creamy sweet chili sauce. Served on a bed of napa cabbage slaw.

Entrees

Veal Pot Roast

Slow cooked and sliced, milk fed local veal top round, Bordelaise sauce, whipped sweet potatoes, roasted brussel sprouts.

Tortilla Crusted Mahi Mahi

Red, white and blue corn tortilla crusted Mahi Mahi, served with a jalapeno and PA sweet corn cream over toasted coconut-pineapple jasmine rice blend.

Chicken, Cavatappi and White Truffle Forestiere

Fresh chicken tenderloins, sauteed in white truffle oil with wild mushrooms, shallots, garlic and fresh herbs. Finished with a touch of cream, tossed with cavatappi pasta and Parmesan/Romano cheese.

Desserts

Banana Foster's Bread Pudding, Creme Anglaise

Cheesecake, Fresh Berries

Vanilla Bean Creme Brulee