



Harrisburg Restaurant Week
September 11 - 15 & September 18 - 22
3 courses for \$30

Apps

Smoked Salmon Dip

Cream cheese, smoked salmon, red onion, garlic,
dill and citrus blended smoothly together with heavy cream and aioli
Served in a vessel with assorted crackers and crostini

Battered Sausages

Seasoned ground beef and pork sausages made in house and beer battered,
then deep fried, and served on a pile of French fries and
drenched in a fresh yellow curry sauce and chopped cilantro

Stewed Vegetable Boxty

Robust ragout of stewed Roma tomatoes, eggplant, kale, squash, zucchini, and loads of fresh herbs
and spices poured over a crispy, pan fried, shredded potato pancake

Entrees

Chicken Lavender

Pan seared chicken breast cooked until golden brown
Deglazed with white wine, then simmered with cream and lavender flowers
Served over a shredded potato pancake with grilled asparagus

Bangers & Mash

Irish style, sages sausages caramelized with onions in a rich beef gravy served over mashed potatoes

Burgundy Strip Au Poivre

8 oz NY strip end cut, crusted in a cracked-pepper blend and pan seared to your desired doneness with
onions, red and green peppers and deglazed with burgundy wine
Finished with a touch of cream and butter & served with mashed potatoes

Desserts

Strawberry Shortcake

Freshly macerated strawberries poured over vanilla ice cream on top of shortcake
Finished with whipped heavy cream

Blueberry Cheesecake

A traditional cheesecake made with fresh blueberries and real cream cheese
Topped with whipped heavy cream

Bacon, Pretzel and Cookie Bar

Imagine a thick, square-cut chocolate chip cookie
with real bits of bacon and salted, crispy pretzel bits
Partially dipped in chocolate
Served with vanilla ice cream and of course, whipped cream