



Harrisburg Restaurant Week
September 12 – 16 & 19 – 23
3 for \$30 Menu

Appetizers

Firecracker Shrimp

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

Pork Pot Stickers

Steamed pork pot stickers tossed with julienne fresh vegetables
in honey-soy, siracha sauce.

Fire Bread

A fresh Tuscan loaf stuffed with garlic butter, cheese and crushed red pepper,
baked to a golden brown. Served with spicy garlic oil.

Entrees

Pot Roast Poutine

Our slow cooked pot roast, sliced and served on crispy French fries then topped with pot
roast gravy and mozzarella cheese curds.

Blackened Salmon

Fresh Atlantic salmon dusted with Cajun seasoning skillet blackened. Topped with
pineapple salsa and drizzled with sweet chili sauce. Served over a basmati rice blend.

White Truffle Chicken and Cavatappi Pasta

Chicken sautéed with wild mushrooms, garlic, fresh herbs tossed with cavatappi pasta in a
white truffle-Paemesan cream sauce.

Desserts

Peanut Butter Pie

Salted Caramel Crème Brule

Apple Pie Ala Mode