



Harrisburg Restaurant Week Menu 2017

3 Courses for \$30

choose one item from each

Starters

Bruschetta

Charred tomato rubbed and toasted Italian bread topped with fresh mozzarella, roasted red peppers, fresh herbs and finished with extra virgin olive oil

Greek Salad

Mixed greens, tomato, cucumber, red pepper, red onion, kalamata olives, Feta cheese, oregano and red wine vinaigrette

Calamari

Fresh calamari tossed in lightly seasoned flour, flash fried and served with marinara sauce

Entrees

Brown Sugar and Red Wine Braised Short Rib

Beef short rib slow braised with brown sugar, Cabernet, garlic, fresh herbs and vegetables

Served with roasted garlic mashed potatoes, grilled asparagus

Salmon Carbonara

Bacon, pancetta, green peas, egg, cream and Parmesan cheese, tossed with linguine
Topped with grilled fresh Atlantic salmon

Black Garlic Chicken

Black garlic marinated and char-grilled chicken, gorgonzola cream sauce, sautéed baby spinach, jasmine rice blend.

Desserts

Banana Foster's Bread Pudding, Crème Anglaise

Seasonal Cheesecake

Vanilla Bean Crème Brulee