



## **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**