

DODGE CITY STEAKHOUSE

Harrisburg Restaurant Week

September 10th - 23rd

3 Courses for \$30 (One choice from each course, wine pairings not included)

Appetizer Course

Peach Basil Salad

Mixed greens, diced fresh peaches, goat cheese, candied walnuts, peach basil vinaigrette

Som's Selection: *Les Gourmets, Touraine France, Sauvignon Blanc*

Red King Crab Ceviche

Red king crab, tomato, cucumber, mango, green onion, coconut infused crostini

Som's Selection: *14 Hands Riesling, Washington*

Hanger Steak Caprese

Sliced balsamic marinated hanger steak, Italian crostini, avocado mousse, fresh basil, fresh mozzarella, heirloom cherry tomatoes, balsamic drizzle

Som's Selection: *Henry Fessy, Beaujolais, France, Gamay*

Entree Course

Cold Smoked Ribeye

Chargrilled, bacon jam, rosemary and parmesan roasted red skin potatoes

Som's Selection: *Federalist Zinfandel*

Pecan Crusted Haddock

Broiled, roasted red pepper risotto, kiwi relish

Som's Selection: *Hillersden, Pinot Gris, New Zealand*

Land and Sea

Sliced chargrilled beef tenderloin, peppercorn zinfandel sauce, tropical marinated grilled jumbo shrimp, roasted root vegetable wild rice

Som's Selection: *Promesses De France, Pinot Noir*

Dessert Course

Fresh Strawberry Shortcake

Housemade shortcake, vanilla ice cream, marinated strawberries, whipped cream, Hershey's white chocolate drizzle

Som's Selection: *Famiglia Pasqua, Moscato D'Asti, Italy*

Apple Pie Egg Rolls

Deep fried, housemade apple pie filling, milkshake dipping sauce

Som's Selection: *Cockburn's 20 yr. Tawny Port*

Chocolate Peanut Butter Pie

Peanut butter mousse, chocolate mousse, whipped cream

Oreo cookie crust, chopped Reese's peanut butter cups

Som's Selection: *Founders Reserve, Ruby Port*