



Greene County Restaurant Week

April 5th–April 14th

Lunch \$20 for Two Courses & a non-alcoholic beverage

–FIRST COURSE–

Garden Salad

Seafood Bisque

General Tso's Cauliflower

–SECOND COURSE–

Fish & Chips

Guinness beer battered haddock w/ cocktail or tartar

Harvest Salad w/Grilled Chicken

mixed greens, roasted sweet potatoes, raisins, pumpkin seeds, panko goat cheese & house balsamic dressing

Beef Tenderloin Medallions

pan seared filet mignon tips served open faced with worchestire carmelized onions

Turkey BLT

house sliced turkey breast, bacon, lettuce, tomato & garlic aioli



Greene County Restaurant Week

April 5th–April 14th

Dinner \$35 for Three Courses

–FIRST COURSE–

Seafood Bisque

Chopped Salad

romaine, cucumbers, grape tomatoes, applewood smoked bacon, bleu cheese crumbles, crispy fried onions, white balsamic vinaigrette

Catskill Bread Co. Crostini

focaccia, burrata, oven roasted tomatoes, prosciutto, basil vinaigrette

Five Cheese Ravioli

prosciutto cream, roasted tomato, baby arugula, parmesan

General Tso's Cauliflower

–SECOND COURSE–

Lemon Sherry Chicken

egg battered & pan fried chicken breast with a lemon sherry cream sauce served with vegetable & potato

Coulotte Steak

top sirloin cap steak, herbed compound butter, vegetable & potato

Teriyaki Salmon

roasted salmon filet, teriyaki-scallion-ginger glaze, bok choy stir fry, jasmine rice

Fusilli Spring Primavera

fusilli pasta, spring vegetables, ricotta, pesto, shaved parmesan

–THIRD COURSE–

Crème Brûlée

Mixed Berry Tarte

Chocolate Mousse