

CREEKSIDE
GREENE COUNTY
RESTAURANT
WEEK
LUNCH

TWO COURSES FOR \$20
WITH SODA, COFFEE OR TEA INCLUDED

FIRST COURSE

SEAFOOD BISQUE
SMALL GARDEN SALAD
GENERAL TSO'S CAULIFLOWER

SECOND COURSE

FISH & CHIPS
BEER BATTERED FRIED HADDOCK, FRIES
TARTER OR COCKTAIL

HARVEST SALAD W/CHICKEN
MIXED GREENS, ROASTED SWEET POTATOES, CRAISINS, PUMPKIN SEEDS, GOAT
CHEESE CROSTINI, GRILLED CHICKEN

CHICKEN BLT
GRILLED CHICKEN, CRISPY BACON, LETTUCE &
TOMATO, BRIOCE ROLL, FRIES

TENDERLOIN SANDWICH
TENDERLOIN MEDALIONS, HORSERADISH CREAM, BABY
ARUGULA, CARMELIZED ONIONS, BAGUETTE, FRIES

CREEKSIDE
GREENE COUNTY
RESTAURANT
WEEK
DINNER

THREE COURSES FOR \$35

FIRST COURSE

SEAFOOD BISQUE

CHOPPED SALAD

ROMAINE, GRAPE TOMATOES, CHOPPED BACON,
DICED CUCUMBERS, BLEU CHEESE CRUMBLES,
CRISPY FRIED ONIONS, WHITE BALSAMIC

GENERAL TSO'S CAULIFLOWER

FRIED CAULIFLOWER IN OUR HOUSE MADE
GENERAL TSO'S SAUCE

CATSKILL BREAD CO FOCACCIA

BURRATA, OVEN ROASTED TOMATOES,
PROSCIUTTO, BASIL VINAIGRETTE

CRAB CAKES

SERVED WITH HOUSE MADE REMOULADE

SECOND COURSE

LEMON SHERRY CHICKEN

EGG BATTERED & PAN FRIED CHICKEN BREAST WITH A
LEMON SHERRY CREAM SAUCE SERVED WITH VEGETABLE
& POTATO

CAJUN SALMON

TOPPED WITH PICO DE GALLO & SERVED WITH VEGETABLE
& RICE

PICANHA STEAK

TOP SIRLOIN CAP STEAK, HERBED COMPOUND BUTTER
SERVED WITH VEGETABLE & POTATO

FUSILLI SPRING PRIMAVERA

FUSILLI PASTA, SPRING VEGETABLES, RICOTTA, PESTO,
SHAVED PARMESAN

THIRD COURSE

CRÈME BRÛLÉE

LEMONCELLO MASCARPONE CAKE

CHOCOLATE MOUSSE