

GREENE COUNTY
**RESTAURANT
WEEK**

APRIL 7TH - 13TH



First Course

CALAMARI STACK - fried calamari steak layered with fresh basil and pesto; topped with tomato concasse and balsamic glaze.

SHRIMP COCKTAIL - five pieces of our famous shrimp cocktail served with cocktail sauce.

QUINOA SALAD - red and white quinoa with baby chick peas, edamame, and chopped kale; tossed with our citrus honey dressing and topped with smoked feta.

Main Course

PECAN SALMON - baked 6oz pecan crusted salmon filet, over sauteed baby spinach; topped with shrimp buere blanc.

STUFFED GNOCCHI - asiago stuffed gnocchi pillows tossed with shiitake mushrooms, oven roasted tomatoes, and baby spinach; finished in a roasted garlic brown butter sauce.

GRILLED DUROC PORK CHOP - bone in chop grilled and served over mashed sweet potatoes; topped with a whiskey whole grain mustard sauce.

Dessert Course

STRAWBERRY RHUBARB PIE - fresh baked

TUXEDO TRUFFLE MOUSSE CAKE - dark and white chocolate cake layered with chocolate mousse; topped with chocolate ganache.

RICE PUDDING - topped with whipped cream

THREE COURSE MEAL - \$35

(Choose One from each course)