



Greene County Restaurant Week

March 25th–April 2nd

Lunch \$15 for Two Courses

-FIRST COURSE-

Garden Salad

Seafood Bisque

-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

Chicken Cordon Bleu Sandwich

fried cutlet, sliced ham, swiss cheese, honey mustard

Philly Cheesesteak

sliced steak, peppers, onions, melted provolone

-THIRD COURSE-

Crème Brûlée

Chocolate Mousse



Greene County Restaurant Week

March 25th–April 2nd
Dinner \$30 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, roasted peppers,
prosciutto, basil vinaigrette

Wild Mushroom Ravioli

exotic mushrooms, baby arugula, garlic cream

General Tso's Cauliflower

–SECOND COURSE–

Roasted Chicken

airline breast, salsa verde, charred lemon, broccoli rabe,
whipped potatoes

Coulotte Steak

top sirloin cap steak, herbed compound butter,
green beans, whipped potatoes

Teriyaki Salmon

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

Ricotta Penne

penne pasta, asparagus, roasted tomatoes, baby peas, spinach, ricotta,
garlic bread crumbs

–THIRD COURSE–

Crème Brûlée
Irish Cream Bread Pudding
Chocolate Mousse