



CREEKSIDE RESTAURANT

GREENE COUNTY RESTAURANT WEEK

March 27th-April 5th

*2 COURSE PRIX FIXE LUNCH MENU \$15
(CHOOSE APPETIZER OR DESSERT WITH LUNCH ITEM)

FIRST COURSE

HOUSE GARDEN SALAD
SEAFOOD BISQUE SOUP

SECOND COURSE

FISH & CHIPS

Guinness beer battered haddock w/ cocktail or tartar

CRISPY CHICKEN SANDWICH

panko breaded cutlet, American cheese, crispy bacon &
ranch dressing

CREEKSIDE WEDGE w/GRILLED CHICKEN

romaine wedge, crumbled bleu, grape tomatoes, cucumber, crispy
bacon, white balsamic vinaigrette

REUBEN

corned beef, saurkraut, swiss cheese, house russian, toasted rye

DESSERT COURSE

Nutella & Pistachio Gelato w/Biscotti
Creme Brulee
Double Chocolate Brownie Sundae



CREEKSIDE RESTAURANT

GREENE COUNTY RESTAURANT WEEK

March 27th-April 5th

*3 COURSE PRIX FIXE DINNER MENU \$25

AVAILABLE 5PM

FIRST COURSE

CREEKSIDE WEDGE SALAD

iceberg wedge, bacon, bleu cheese, grape tomatoes, cucumber,
white balsamic

SEAFOOD BISQUE SOUP

mixed seafood, sherry, cream

BURATTA RAVIOLI

sun dried tomatoes, parmesan, slivered garlic, basil

SECOND COURSE

SIRLOIN

8oz sirloin, sherry garlic butter, rosemary caramelized onions

Grilled Salmon

hoisin ginger glaze, Jasmine rice, vegetable stir fry

Lemon Sherry Chicken

lemon, sherry, garlic butter with vegetable & potato

Spring Risotto

creamy parmesan risotto, mixed spring vegetables

THIRD COURSE

Nutella & Pistachio Gelato w/Biscotti

Creme Brulee

Double Chocolate Brownie Sundae

