



CREEKSIDE RESTAURANT

GREENE COUNTY RESTAURANT WEEK

NOVEMBER 6TH-15TH

*2 COURSE PRIX FIXE LUNCH MENU \$15

FIRST COURSE

HOUSE GARDEN SALAD
SEAFOOD BISQUE
CRAB CAKES

SECOND COURSE

FISH & CHIPS

Guinness beer battered haddock w/ cocktail or tartar

JAY BIRD

panko breaded cutlet, crispy bacon, mayo, lettuce & tomato on a roll

HARVEST MIX w/GRILLED CHICKEN

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

FRENCH DIP

thin sliced roast beef, caramelized onions & melted provolone on a baquette with a side of au jus

AVAILABLE FOR PICK UP WITH A \$2 UPCHARGE



CREEKSIDE RESTAURANT

GREENE COUNTY RESTAURANT WEEK

NOVEMBER 6TH-15TH

*3 COURSE PRIX FIXE DINNER MENU \$25

AVAILABLE 4PM

FIRST COURSE

CREEKSIDE WEDGE SALAD

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

SEAFOOD BISQUE SOUP

mixed seafood, sherry, cream

CRAB CAKES

PUMPKIN RAVIOLI

nutmeg, walnut & sage cream sauce

SECOND COURSE

SIRLOIN

8oz sirloin, sherry garlic butter, french onion soup caramelized onions

GRILLED SALMON

hoisin ginger glaze, Jasmine rice, vegetable stir fry

MUSHROOM FARFALLE

bowtie pasta, Bulich farm mushrooms, shallots, spinach, EVVO & whipped ricotta

BOLOGNESE

traditional Italian meat sauce w/beef, veal & pork, egg pappardelle & whipped ricotta

CHICKEN MILANESE

panko encrusted chicken cutlets, crispy prosciutto, sauteed spinach in a garlic cream sauce over linguine

THIRD COURSE

PUMPKIN BREAD PUDDING

CRÈME BRÛLÉE

DOUBLE CHOCOLATE BROWNIE SUNDAE

AVAILABLE FOR PICK UP WITH A \$2 UPCHARGE