



Guilderland

Summer Restaurant Week



3 Courses for \$20.18

Appetizer:

A small bowl of Soup Du Jour

Classic Caesar Salad

Cranberry Walnut Salad

*A bed of Salad Greens with Dried Cranberries, Walnuts, Tomato & Cucumber
With Raspberry Vinaigrette Dressing*

Entree:

Mac & Cheese with Chicken & Bacon

A Rich Multi Cheese Sauce with Grilled Chicken and Bacon Mixed into Tender Penne Pasta

Eggplant Parmesan

Breaded Eggplant, Marinara Sauce and Melted Mozzarella Cheese layers, served with a side of pasta

Crab Cakes with a Roasted Pepper Cream Sauce

Tender Crab Cakes Topped with Roasted Pepper Cream Sauce, served with Rice and Vegetable

Chicken Cordon Bleu

A Tender Chicken Breast topped with Black Forest Ham and Swiss Cheese, served with Rice and Vegetable

Pasta Chicken Bruschetta

*Sautéed Chicken Breast in a Fresh Tomato, Basil, Garlic and Olive Oil Sauce, Finished with a Balsamic Glaze
over Penne*

Soy Ginger Sesame Salmon

*Tender & Flakey Salmon Filet prepared in a Sweet & Tangy Glaze, finished with Toasted Sesame Seeds, served with Rice
and Vegetable*

Dessert:

Hot Fudge Sundae

Vanilla Ice Cream, Creamy Hot Fudge, Whipped Cream, Nuts and a Cherry

Peach Pie with a Scoop of Vanilla Ice Cream

Apple Pie with a Scoop of Vanilla Ice Cream

Key Lime Pie

Chocolate Raspberry Cake