



# Guilderland Winter Restaurant Week



*3 Courses for \$20.19*

## **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*

***Maple Soy Salmon***

*Tender and Flaky Salmon Filet prepared in a Sweet & Tangy Glaze, served with Rice & 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***