

Guilderland Restaurant Week

Enjoy a three-course meal by choosing one item from each category for the price of \$20.20.

Appetizer

Cup of Soup Du Jour

Classic Caesar Salad

Cranberry Walnut Salad

A Bed of Salad Greens with Dried Cranberry, Walnuts, Tomato & Cucumber. Served with Raspberry Vinaigrette Dressing.

Entrée

Mac & Cheese with Chicken & Bacon

A Rich Multi Cheese Sauce with Grilled Chicken & Applewood Smoked Bacon mixed into Penne Pasta.

Pasta Chicken Bruschetta

Sautéed Chicken Breast in a Fresh Tomato, Basil, Garlic & Olive Oil Sauce. Finished with a Balsamic Glaze over Penne Pasta.

Eggplant Parmigiana

Layers of Breaded Eggplant, Marinara Sauce & Melted Mozzarella Cheese. Served with a side of Pasta.

Crab Cakes

Tender Crab Cakes topped with Roasted Pepper Cream Sauce. Served with Rice & Vegetable.

Chicken Piccata

Tender Chicken Breast with a Lemon Caper Wine Sauce. Served with Rice & Vegetable.

Maple Soy Salmon

Tender & 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 & a Cherry.

Apple, Peach or Pumpkin Pie a la Mode