



BINGHAMTON

restaurant week

eat
BING



SOUTH CITY PUB & GRILL

3 Course Dinner For \$35

FIRST COURSE

Pan Seared Scallops

Pan Seared Scallops, Sweet Soy Sauce, Wild Mushroom Risotto

Borbon BBQ Bacon Wrap Shrimp

Broiled Bacon Wrapped Shrimp with Bourbon BBQ

Greek Mushroom (GF)

Grilled Marinated Portobello Mushroom Stuffed with Spinach, Tomato, Garlic, Feta Cheese topped with Balsamic Reduction

Chicken Satay

Grilled Chicken served Over Thai Peanut Coleslaw with Julienned Scallions and Roasted Peanuts

SECOND COURSE

N.Y. Strip & Lobster

12oz Choice Angus N.Y. Strip Cooked to Perfection topped with Lobster Herb Encrusted Compound Butter. Served with Mashed Potatoes and Julienned Vegetable Medley

Crab Stuffed Mahi

Pan Seared Mahi Stuffed with Fresh Crab Topped with Homemade White Wine Hollandaise Sauce. Served with Mashed Potatoes and Julienned Vegetable Medley

Blackened Chicken Risotto

Grilled Blackened Chicken served over a Bed of Homemade Truffle Risotto with Blistered Tomatoes. Served with Julienned Vegetable Medley

Crab Stuffed Shrimp with Linguine

Broiled Shrimp Stuffed with Fresh Lump Crab Served over Linguine Tossed in a White Cream Sauce with Blister Tomatoes and Spinach

THIRD COURSE

Triple Chocolate Cake

Three Layers of Chocolate

Carrot Cake

A Slice of a Long Time Classic

GF Chocolate Cake

For Our Gluten Free Customers

