

BINGHAMTON RESTAURANT WEEK

SEPTEMBER 10-19

THREE COURSES. FIXED PRICE.



DINNER - 3 Courses @ \$20*

5pm – 10pm

one

a glass of our House Chardonnay, House Cabernet Sauvignon, or a pint of Lost Dog Pale Ale

Our delicious Housemade Soups of the day

Spin Artichoke Dip *gf*
warm, creamy artichoke & spinach dip, served w/tortilla chips

Chipotle Hummus *v/gfo*
chickpeas, chipotle chilies, tahini, garlic, lemon, warm pita

Dog House Salad *gf/vo*
mixed greens, tomatoes, cucumbers, red onion & garbanzo beans.

two

Rigatoni ala. Vodka *gfo/vo*
Our signature dish. Garlic & tomatoes flamed in vodka, w/cream, fresh basil, grated cheese.
Try it "old school" w/a pinch of cayenne add chicken or tofu + \$4, shrimp + \$5.

Fall Harvest Bowl *gfo/vo*
w/ Chicken or Tempeh
roasted butternut squash, carrots, sweet potatoes, brussels sprouts, fennel, red onion, brown rice, dried cranberries, scallions, wheatberries. Tamari glazed chicken or organic tempeh, with Maple-Dijon drizzle

Cast Iron Skillet Beef Filet *gf*
(medium temp standard/sliced to order)
garlic-butter mashed potatoes, grilled zucchini, dijon-shallot reduction

Broccoli Cheddar Gratin Chicken *gf*
grilled boneless chicken, Jasmine Rice Pilaf, crispy broccoli cheddar gratin.

three

Awesome Chocolate Cake
chocolate butter cream frosting

Pumpkin Pecan Praline Ice Cream
with house made waffle tuille

Maple Cake
made with local NYS maple syrup, topped with Bourbon Maple cream cheese frosting

~ ask your server if you need a vegan or gluten free dessert option ~

gf = gluten-free, gfo = gluten-free option (may incur an additional charge) v = vegan, vo = vegan option

* Does not include tax, gratuity, or beverages

PROCEEDS TO BENEFIT LUMA



No substitutions, splitting of meals or take out of Restaurant Week Menu. Thank you.