



BINGHAMTON restaurant week

eat
BING



dinner

served tue-sat, 4P-close

\$30

choose one item from each course

first course

asparagus cakes with sriracha & creamy herb sauce (v)

crab rangoon dip with fried wonton chips (gfo)

dog house salad

heritage greens, tomatoes, cucumbers, red onion, & garbanzo beans with choice of dressing (v•gf)
dressing choices: balsamic vinaigrette, herb buttermilk ranch, mango-ginger vinaigrette, tangy honey mustard, chili-lime vinaigrette

beer or wine

glass of j.w. morris chardonnay or cabernet, or a pint of lost dog pale ale

second course

roasted tomato pesto linguine

with your choice of chicken or tofu, spinach, peppers, and asparagus, with fresh mozzarella bocconcini (contains almonds)

braised cherry hoisin beef

with jasmine rice and ginger-garlic baby bok choy (gf)

grilled bone-in pork chop

with utica greens (braised escarole, bacon, onions, cherry peppers, chile flakes, garlic, reduced asiago cream sauce), and mashed potatoes

rigatoni ala vodka

our signature dish! garlic & tomatoes flamed in vodka, with cream, fresh basil, & grated cheese. (gfo: 1⁵⁰ • vo)

try it "old school" w/ a pinch of cayenne pepper!

add chicken or tofu: \$6, add shrimp, salmon, or tuna steak: \$7

third course

mexi-coco tres leches cake

rainbow funfetti vanilla cake

black raspberry ice cream

please ask your server for vegan or gluten-free options, and inform us of any allergies when ordering!

price does not include tax, gratuity, or beverages

no take-away, substitutions or splitting of meals

