

Binghamton RESTAURANT WEEK

OCT. 20-29

Dinner \$30

SERVED TUE-SAT, 5-CLOSE

Choose one item from each course!



First Course

CARAMELIZED ONION HUMMUS

kettle chips (v•gf)

DRUNKEN NUTTY CHEESE BALL

port wine cheese ball rolled in pecans and raisins, served with crackers (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, italian vin., mango-ginger vin., tangy honey mustard, dijon rice wine vin.

BEER OR WINE

glass of house chardonnay or cabernet, or a pint of lost dog pale ale

Second Course

EGGPLANT ROLLATINI

stuffed with ricotta, smoked mozzarella & broccolini, in a red wine tomato sauce over linguini

BISTRO STEAK

in a marsala mushroom sauce with whipped potatoes and wilted spinach (gf)

CHICKEN SALTIMBOCCA

stuffed with gruyère, prosciutto, & sage, with whipped potatoes and broccolini, topped with marsala sauce (gf)

RIGATONI ALA VODKA

our signature dish! garlic & tomatoes with cream, fresh basil, parmesan & romano cheeses (gfo: 1⁵⁰ • vo)

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

adds: chicken or tofu: 6; shrimp, salmon, tuna steak: 8; sirloin: 13

Third Course

MAPLE CAKE

cream cheese frosting

NEW YORK CHEESECAKE

house salted caramel sauce

CAMPFIRE S'MORE ICE CREAM

graham ice cream with marshmallow ripple & chocolate chips

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

