

# \* Binghamton \* RESTAURANT WEEK

APRIL 7-16



**Dinner**  
SERVED TUE - SAT. 5-CLOSE  
**\$30**

*Choose one item from each course!*

*First Course*

**HOUSE ARANCINI**

tomato risotto ball stuffed with fresh mozzarella, pomodoro sauce

**CAMELIZED ONION HUMMUS** kettle chips (v•gf)

**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, dijon rice wine vinaigrette

**BEER OR WINE**

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

*Second Course*

**BACON BORDELAISE SIRLOIN**

seared, with whipped potatoes & grilled asparagus (gf)

**BISTRO ROASTED CHICKEN**

french cut, in a creamy dijon mustard sauce, with spring herbed potatoes & grilled asparagus (gf)

**MARRY ME CHICK PEAS**

tuscan-inspired stewed chickpeas, sun-dried tomatoes, fresh spinach in a savory, creamy sauce, topped with vegan parmesan (gf•v)

**RIGATONI ALA VODKA**

our signature dish! garlic & tomatoes with cream, fresh basil, parmesan & romano cheeses (gfo: 1<sup>50</sup> • 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*

**KATRINA'S TIRAMISU**

espresso & rum soaked lady fingers topped with marscapone cream

**STRAWBERRY TRES LECHE CAKE**

white cake soaked with strawberry quik

**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*



*3 Delicious Courses*  
**ONE FIXED PRICE**

