

Binghamton  
**restaurant**  
March 21 March 30  
**week**



**205 Dry Restaurant Week**  
**\$35/person**

**Choice of appetizer, entrée, and dessert.**

**FIRST COURSE**

**Red Wine, White Wine, or bubbly**

Choose from Mondavi Cabernet, Sauvignon Blanc, or Avissi Prosecco.

**Buffalo Cauliflower Bites VG**

Spicy cauliflower served, with a house-made dill ranch.

**Shrimp and Grits**

Grilled herb shrimp with a Cajun cream sauce, over cheesy gouda grits.

**SECOND COURSE**

**OG Chicken Sandwich**

Hand breaded, buttermilk fried chicken breast, house slaw, pickle and 205 sauce.

**Herb Crusted Seabass**

Served with a mint cucumber salad, and red pepper coulis vinaigrette.

**Pad Thai VA, GF**

Rice noodle, bean sprout, scrambled egg, in a black bean chili sauce, topped with peanuts and cilantro.

*Add chicken \$8/Add Tofu \$6/Add Salmon or Filet \$12*

**THIRD COURSE**

**Fried Vanilla Cheesecake**

Served with a caramel sauce.

**Mango Mousse GF, VG**

Served with a strawberry glaze and tajin spice.

**VG=Vegan/VA=Vegan available/GF=Gluten free**

**No split checks, tax and gratuity not included.**

**No substitutions. Parties of 8 or more will receive an additional 18% gratuity.**

