

BINGHAMTON

RESTAURANT

WEEK

MARCH 29-APRIL 7

eat
B'ING



RESTAURANT WEEK DINNER MENU \$35

YOU MAY REPLACE ANY COURSE WITH A GLASS OF HOUSE PINOT GRIGIO OR CABERNET SAUVIGNON

FIRST COURSE

GARDEN SALAD

MIXED GREENS. GARDEN VEGETABLES. WHITE BALSAMIC

SPICY TUNA ROLL

AVAILABLE WEDNESDAY-SATURDAY

SOUP DU JOUR

BRUSCHETTA

TOMATOES. BASIL. GARLIC. CROSTINI

CRISPY SHRIMP

SWEET CHILI SAUCE. SCALLIONS

SECOND COURSE

PRIME SIRLOIN

MUSHROOM BURGUNDY SAUCE. WHIPPED POTATOES. VEGETABLE DU JOUR

CHICKEN PARMESAN

CUTLET. HOUSE MARINARA. PENNE

SESAME ENCRUSTED AHI

JASMINE RICE. PICKLED SLAW. GINGER HOISIN

ATLANTIC SALMON

RISOTTO. BABY SPINACH. BEURRE BLANC

PENNE ALA VODKA

PEAS. FRESH RICOTTA. *ADD CHICKEN OPTION*

THIRD COURSE

CHEF'S SELECTIONS OF DESSERTS

NO COUPONS OR CERTIFICATES (I.E. RESTAURANT.COM), SPLIT-PLATES, SPLIT-CHECKS OR SUBSTITUTIONS

