

**BINGHAMTON**  
**RESTAURANT**  
**WEEK** SEPTEMBER 10-19

**THREE COURSES.**  
**FIXED PRICE.**

**SouthCity**  
PUBLIC HOUSE

**DINNER MENU**

## FIRST COURSE

**Pub Salad    Soup du jour**

**House Wine** (Pinot Grigio, Chardonnay or Cabernet)

## SECOND COURSE

### **Penne Bolognese**

Slow Simmered Creamy Tomato Sauce with Beef and Andouille Sausage, Garnished with Asiago Cheese, served over Penne with Garlic Toast

### **Jamaican Jerk Chicken**

Grilled Chicken Breast rubbed with Jerk Seasoning

### **Asian Pork Tenderloin Medallions**

Slow Roasted with a Sweet & Sour Sauce, topped with Fried Wontons and Asian Slaw

### **Tempura Shrimp**

(5) Shrimp served with a Teriyaki Dipping Sauce

### **Surf & Turf**

Traditional Slow Roasted Prime Rib au jus & Parmesan Crusted Tilapia

Served with: Roasted Brussels Sprouts and Choice of (1) Starch:  
Pineapple Rice, Garlic Mashed Potatoes or French Fries

## THIRD COURSE

**Pumpkin Cheesecake    Rice Pudding    Apple Pie**

**PROCEEDS TO BENEFIT LUMA**

