

# FALL RESTAURANT WEEK

TAKE OUT EDITION\*

11.3 - 11.12



## SouthCity PUBLIC HOUSE

### DINNER

#### FIRST COURSE

Bowl of House Soup, Chef Made Crab Cake or House Salad

#### SECOND COURSE

##### Sirloin Steak Portobello

Grilled sliced sirloin topped with chopped portobello mushroom demi glaze sauce

##### Teriyaki Glazed Salmon

Tossed in back and white sesame seeds, seared in a teriyaki glaze with grilled pineapple

##### Smoked Gouda Chicken

Grilled marinated chicken breast topped with garlic sauteed spinach and roasted red pepper with delicately melted smoked gouda cheese

##### Harvest Bounty Salad

Bed of mixed greens, tomato, apple wedges, sliced pear, shaved carrots, crumbly bleu cheese and pecans topped with chopped bacon and grilled marinated chicken

##### Tortellini Shrimp Scampi

House made scampi (garlic/lemon/butter) sauce tossed with tortellini and topped with sauteed shrimp

Dinner selections come with choice of side: sauteed garlic spinach (gf), mashed herb potato or French fries

#### THIRD COURSE

Pumpkin Cheesecake or Cinnamon Sprinkled Rice Pudding

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