

Regional Dinner Pennsylvania - The Keystone State

March 18th and 20th

5:30-7:30 PM

\$39.95 per person plus tax & service charge

Appetizers

Cheddar Pierogi

Onion soubise, caramelized onion, bacon lardons, chive oil, pommes allumettes

Cheesesteak Crostini

Thin slices of ribeye steak, caramelized onion, provolone cheese, beef au jus, sweet peppers

Soup

Chicken Corn Soup

Vegetables, chicken broth, rivels, herbs

Salads

Roasted Mushroom and Pretzel Panzanella

Grape tomatoes, thyme pickled shallots, cucumber, arugula, Dijon green goddess dressing

Pittsburgh Style

Blistered grape tomatoes, julienne carrot, shaved red onion, grilled steak slice, waffle fries, herb buttermilk dressing

Entrées

Chicken and Waffles

Oven roasted chicken breast, fried chicken wing, buttermilk waffle, seared scrapple crumble, served with syrup and chicken gravy

Sauerbraten Flat Iron

Flat iron steak marinated in a sauerbraten style marinade, gingersnap infused gravy, whipped parsnip potatoes, roasted rainbow carrots, crispy parsnip, gingersnap crumble

Birch Beer Barbeque Pork Tenderloin

Roasted pork tenderloin, birch beer barbeque sauce, sweet potato puree, garlic green beans, crispy sweet potato

Apple Butter Glazed Perch

Pan seared perch, apple butter glaze, onion and herb potato cakes, cider braised greens, fresh apple slaw, toasted pine nuts

Menu subject to change to ensure the freshest ingredients possible.