

*Regional Dinner*  
*Pennsylvania - The Keystone State*

*March 18<sup>th</sup> and 20<sup>th</sup>*

*5:30-7:00 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.