



SAUCON VALLEY RESTAURANT WEEK MENU

3-COURSE MENU SPECIAL - \$15

JULY 23rd - JULY 29th

FIRST COURSE

HOUSE SALAD

MIXED GREENS WITH CARROTS, TOMATOES, CUCUMBERS, CROUTONS & RED ONIONS WITH YOUR CHOICE OF DRESSING
Balsamic Vinaigrette, Raspberry Vinaigrette, Sesame Ginger, Ranch, Bleu Cheese, Honey Mustard or Chipotle Ranch

SECOND COURSE

CHOICE OF:

PASTRAMI & SWISS MELT

GRILLED CHEESE WITH SHREDDED PASTRAMI, SWISS & GUINNESS STOUT MUSTARD ON GRILLED RYE

PULLED PORK BBQ SANDWICH

SLOW COOKED WHISKEY BBQ PORK ON A GRILLED BUN

CHICKEN PARMESAN & LINGUINI

BREADED CHICKEN BREAST TOPPED WITH MOZZARELLA & MARINARA SERVED OVER LINGUINI

SHRIMP TACOS

FRIED TORTILLA SHELLS WITH GRILLED SHRIMP, LETTUCE, PICO DE GALLO, CHEDDAR JACK & SPICY REMOULADE

GRILLED VEGETABLE QUESADILLA

SQUASH, ZUCHINI, EGGPLANT, PORTABELLO, RED ONION & MOZZARELLA SERVED IN A WARM TORTILLA, GARNISHED WITH SOUR CREAM AND SALSA

THIRD COURSE

CHOCOLATE MOUSSE

