



Troy Restaurant Week

\$16.00 Lunch Menu

(Price does not include tax, gratuity, or beverages)

1st Course (choose one)

Artichoke Fritti- Flash fried Artichoke hearts with roasted red pepper pesto sauce

Seafood Stuffed Mushroom- Button mushroom, lobster, shrimp, spinach, provolone

Toasted Ravioli- Veal stuffed Ravioli, parmesan, marinara

2nd Course (Choose one)

-Field Green Salad-Mixed greens, tomato, onion, cucumber, croutons with our famous house dressing

-Caesar Salad-fresh Romaine, Parmesan, and croutons tossed in Caesar dressing

-Minestrone Soup-Made fresh daily

3rd Course (Choose one)

Chicken Tortellini

Cheese-stuffed tortellini noodles in a creamy tomato sauce topped with grilled chicken.

Tilapia Maurlet

Lightly sautéed with artichokes and sundried tomatoes in a Chablis lemon wine sauce with rice

Chicken Piccata

Sautéed with mushrooms and capers in a lemon wine sauce over pasta

Lemon Dill Salmon

Broiled and topped with freshly prepared dill sauce with rice

4th Course

- Petite Cheesecake Assortment -

No Substitutions. Offer Not Valid with any other offer or discount



Troy Restaurant Week

\$28.00 Dinner Menu

(Price does not include tax, gratuity, or beverages)

1st Course (choose one)

Artichoke Fritti- Flash fried Artichoke hearts with roasted red pepper pesto sauce

Seafood Stuffed Mushroom- Button mushroom, lobster, shrimp, spinach, provolone

Toasted Ravioli- Veal stuffed Ravioli, parmesan, marinara

2nd Course (Choose one)

-Field Green Salad-Mixed greens, tomato, onion, cucumber, croutons with our famous house dressing

-Caesar Salad-fresh Romaine, Parmesan, and croutons tossed in Caesar dressing

-Minestrone Soup-Made fresh daily

3rd Course (Choose one)

Filet Bites Linguini

Filet tips, wild mushrooms, spinach, asparagus, banana peppers, artichokes, and roasted red peppers in a light creamy lemon wine zip sauce over linguini.

Chicken Marsala

Sautéed with mushrooms and sundried tomatoes in a marsala wine cream sauce over pasta

Lobster Ravioli

House made in a rich Sherry wine cream sauce with sundried tomatoes and crabmeat

Petite Filet

Hand-cut 6oz Filet, garlic mashed potatoes, zip sauce, fresh vegetable medley

Salmon Oscar

Grilled Atlantic salmon topped with asparagus and crabmeat in a lobster Sherry cream sauce served over garlic mashed redskin potatoes.

(+\$5.00 for Sea Bass or Lamb Chop as Entrée Choice)

4th Course (choose one)

New York Cheesecake

Cannoli

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