



TROY RESTAURANT WEEK 2019

3-Course Prix Fixe Menu Starting at \$24.9
+ Choose one item in each course. Substitutions are NOT permitted. +

COURSE 1

HOUSE SALAD

CAESAR SALAD

HOUSEMADE SOUP

COURSE 2

SMOKEY BBQ BEEF SHORT RIB

Slow roasted, wood-grilled beef short rib topped with smokey BBQ sauce. Served with jicama slaw and garlic whipped potatoes.

DEVILS PASS PASTA

Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, tomatoes, garlic, mushrooms, parmesan, and fresh basil.

BOURBON GLAZED SALMON

Hand cut, wood-grilled Norwegian Salmon brushed with house-made bourbon glaze paired with garlic whipped potatoes and brussel sprouts.

COURSE 3

GELATO

LEMON CAKE

SALTED CARAMEL CHEESECAKE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients. Please inform your server of any allergies or intolerances.