



LAKE GEORGE RESTAURANT WEEK

3-Course Menu

course 1 - choice of: _____

BEET SALAD

CRISP GREENS, ROASTED BEETS, RED ONION, GOAT CHEESE, CANDIED WALNUTS, AND SWEET POTATO. SERVED WITH MAPLE VINAIGRETTE.

BRIE AND SAUSAGE STUFFED MUSHROOMS

BRIE CHEESE AND HOUSE MADE SAUSAGE BAKED IN MUSHROOM CAPS.

BUTTERNUT SQUASH BISQUE

course 2 - choice of: _____

SKILLET GARLIC BUTTER BEEF TIPS

SERVED OVER RICE WITH A ROASTED VEGETABLE MEDELY AND ROASTED RED POTATOES.

PROSCIUTTO FLAT BREAD

THINLY SLICED PROSCIUTTO, CARAMELIZED ONIONS, AND SMOKED GOUDA ON A GARLIC BASE FLAT BREAD, FINISHED WITH ARUGULA, SHAVED PARMESAN AND A BALSAMIC DRIZZLE.

CAPRESE CHICKEN

PAN SEARED CHICKEN BREAST TOPPED WITH FRESH MOZZARELLA AND FIRE ROASTED GRAPE TOMATOES, FINISHED WITH A BALSAMIC GLAZE. SERVED OVER SEASONED RICE WITH STEAMED BROCCOLI.

course 3 _____

S'MORES DESSERT PIZZA

TOPPED WITH MARSHMALLOW, CHOCOLATE, AND CRUSHED GRAHAM CRACKER.