



Chef Dato's Table

fresh • unique • delicious

GREENSBURG RESTAURANT WEEK

SEPTEMBER 10 - 14, 2024

CHOICE OF FIRST COURSE

Glass of Red or White Sangria or Featured Beer

CHOICE OF SECOND COURSE

Chilled Peel n' Eat Shrimp

Dozen chilled steamed shrimp served with lemon slice and house made cocktail sauce

Potato Latkes ✓

Fresh made potato, cheddar and onion latkes, with herbed crème

French Onion Tart ✓

Caramelized Vidalia onions and Boursin cheese in individual puff pastry, drizzled with balsamico

CHOICE OF THIRD COURSE

Mixed Green Salad

with from scratch dressing

House Made Soup du Jour

CHOICE OF FOURTH COURSE

Southern Comfort Peach Chicken

Sauteed chicken breast topped with peaches and a SoCo reduction sauce, served with basmati rice

Bang Bang Breaded Shrimp

Crispy breaded shrimp tossed with our own bang bang sauce, served over basmati rice

Bruschetta Topped Cheese Ravioli ✓

Artisan cheese ravioli topped with fresh tomato, basil, onion & garlic, with a buerre blanc sauce

Herb de Provence Lamb Chops gf

Herb de Provence encrusted lamb chops, pomagranate molasses, smashed potatoes

Butter and Herb Seared Pork Chop gf

Thick bone-in pork chop baised with a butter and herb sauce, served with smashed potatoes

Thai Peanut Rice Bowl ✓

Sauteed seasonal vegetables, peanuts, cilantro and a savory Thai sauce over basmati rice
add chicken \$4 add shrimp \$5

Beef Tenderloin with Candied Bacon gf

Grilled 8oz Beef shoulder tenderloin medallions, topped with candied bacon and bouron sauce, served with smashed potatoes
(\$10 supplement)

Lobster Mac n' Cheese

Sauteed lobster claw meat and langostino tail meat with our decadent four cheese penne pasta
(\$10 supplement)

CHOICE OF FIFTH COURSE

Cheesecake

Tiramisu

Chocolate Silk Pie

Fresh Summer Fruit Tart

gf Gluten Free

\$39 per person, plus tax and gratuity

✓ Vegetarian

Reservations highly recommended. Menu subject to change

Chef Dato's Table 645 State Route 217 Latrobe, PA 724/739-0228