



GREENSBURG

Restaurant
WEEK
JAN 18TH - 24 TH 2026

Morelands
AT WATERWORKS

DINNER FOR \$42

COURSE ONE

Tortellini Skewers

A fresh made skewer with tri colored tortellini, green olives, tomatoes, fresh mozzarella balls, and fresh garlic cloves soaked in a olive oil, red pepper marinade.

Philly Cheese Steak Egg Rolls

Our slow roasted prime rib, with peppers, onions, mushrooms, & provolone cheese, wrapped in a wonton and fried. Served with a house made Horseradish Sauce.

Stuffed Jalapeno Popper Mushrooms

Three button mushroom caps stuffed with a house made jalapeño, cheddar cheese, cream cheese, and bacon mix. Topped with seasoned breadcrumbs and drizzled with our house made Mild Sauce.

Fig & Date Glazed Duck

Pan seared duck breast topped with a bourbon, fig & date Au Jus. On a bed of Parmesan Risotto, served with a side Broccoli Rabe.

Porcini Braised Beef Cavatappi

Steak tips braised in a Porcini mushroom tomato bordelaise. Served on cavatappi with fresh parmesan & a basil oil drizzle. Served with Broccoli Rabe

Lebanese Lamb Chops

Lebanese seasoned (onion, garlic, cumin, cinnamon, and all spice) & Grilled Lamb Chops. Over a bed of Basmati Rice. Topped with fried chickpeas. With a garlic white sauce on the side and served with Broccoli Rabe

Tomato Bacon Sea Bass

Oven baked Sea Bass topped with a fennel, cherry tomato bacon jam. Accompanied with crispy Fingerling Potatoes & Broccoli Rabe

COURSE TWO

DESSERT

Lemon Cupcake

NY Cheesecake Cupcake

Dirty Brownie Cupcake

Vanilla Creme Brule

Call For Reservations (724) 420-5889