



GREENSBURG  
COMMUNITY  
DEVELOPMENT  
CORPORATION



**TAPPED**  
Brick Oven • Pour House



3 Courses - \$40

Does not include tax and gratuity

## STARTERS

### **Pomme Dauphine**

Deep fried puffs of pastry, potatoes, parmesan and fresh herbs

### **Pozole**

Hearty stew, chili infused pork, cabbage, hominy, onion, cilantro, lime,  
avocado, radish

## MAINS

### **Chicken Scallopini**

Flour dusted and pan seared chicken cutlets, simmered in a lemon butter, capers and white wine sauce. Served with garlic parmesan cream pasta.

### **Short Ribs**

Beef short ribs, slow braised with a blend of vegetables in a cajun demi jus. Served with white truffle mashed potatoes.

### **Lobster Mac and Cheese**

Creamy cheddar, gouda, fontina, parmesan and provolone cheese sauce, pasta and tender chunks of lobster.

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## DESSERTS

### **Chef's Brulee Du' Jour**

Vanilla infused custard, egg yolks, caramelized sugar crust

### **Tiramisu**

Espresso soaked savoiardi biscuits, rich whipped Italian mascarpone cream, cocoa powder, espresso anglaise

### **Berry Honeycomb Parfait**

Fresh macerated berries, sweet crispy honeycomb, crema, candied almonds, red velvet cake

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