

# GREENSBURG RESTAURANT WEEK

JANUARY 23 - 27, 2024

#### **CHOICE OF FIRST COURSE**

Glass of Red or White Sangria or Featured Beer

#### CHOICE OF SECOND COURSE

Asiago Puff Pastry Twists V

Cheese and puff pastry crispy twists served with marinara for dipping

## Mediterranean Dip (Muhammara) V

Roasted red pepper, walnut, garlic, bread crumb and pomegranate molasses, with rustic bread

Mixed Green Salad

with from scratch dressing

## **CHOICE OF THIRD COURSE**

House Made Soup du Jour

## **CHOICE OF FOURTH COURSE**

# Sticky Asian Pork Ribs <a> fill</a>

Slow braised St. Louis Style ribs brushed with a honey, soy, ginger, sesame oil and garlic sauce, served with chef choice of starch and vegetable

#### Lemon & Lavender Honey Chicken

Chicken breast with a lemon, thyme and lavender honey, served with chef choice of starch and vegetable

# Louisana Creole Jambolaya 🧃

Shrimp, chicken and andouille sausage with okra, green peppers, onions and tomatoes, served over basmati rice

# Smoked Gouda Mac n' Cheese 🗸

Decadent mac n' cheese made with smoked Gouda and penne pasta add chicken \$4 add shrimp \$5

# Wild Game Elk Ravioli

Chef made from scratch ravioli with elk, ricottoa and shallots, topped with Bordelaise sauce

# Beef Ribeye Steak 0

Grilled 14oz Beef Ribeye Steak with a Cowboy Butter dipping sauce with smoked paprika, Dijon, garlic and onion, served with chef choice of starch and vegetable (\$10 supplement)

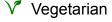
#### CHOICE OF FIFTH COURSE

Cheesecake

Crème Brulee Bread Pudding **Chocolate Silk Pie** 

Gluten Free

\$39 per person, plus tax and gratuity Reservations highly recommended



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

# Honey Biscuit Shrimp

Honey biscuit encrusted shrimp, served with Bang Bang sauce

Panko encrusted egg whites with classic

deviled egg filling

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Fried Deviled Eggs