



Chef Dato's Table

fresh • unique • delicious

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 ✓

Cheese and puff pastry crispy twists served with marinara for dipping

Honey Biscuit Shrimp

Honey biscuit encrusted shrimp, served with Bang Bang sauce

Mediterranean Dip (Muhammara) ✓

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

Fried Deviled Eggs ✓

Panko encrusted egg whites with classic deviled egg filling

CHOICE OF THIRD COURSE

Mixed Green Salad

with from scratch dressing

House Made **Soup du Jour**

CHOICE OF FOURTH COURSE

Sticky Asian Pork Ribs gf

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

Smoked Gouda Mac n' Cheese ✓

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

Lemon & Lavender Honey Chicken

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

Wild Game Elk Ravioli

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

Louisiana Creole Jambolaya gf

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

Beef Ribeye Steak gf

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

gf Gluten Free

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

✓ Vegetarian

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