

Dining Week 2025

\$33.00 per person

Taxes & gratuities not included

House Salad

Wild greens & mandarin oranges served with dressing of your choice

First Course: Please Choose One

Smoked Gouda Fondue

Creamy fondue with scallions, hot cherry peppers & smoked Gouda cheese served with pretzel bread

Utica Greens

Sautéed escarole with prosciutto, garlic, hot cherry peppers & toasted breadcrumbs topped with Asiago & Parmesan cheese

Swedish Meatballs

Homemade meatballs in a rich sour cream & beef gravy with caramelized shallots

Thai Beef Lettuce Wraps

Thai seasoned ground beef with Asian slaw wrapped in crispy lettuce

Second Course: Please Choose One

Soup of the Day

Please inquire with your server

Seafood Bisque

Creamy seafood bisque with lobster essence and a hint of sherry

Third Course: Please Choose One

Butter Chicken Curry

Slow braised chicken in a Tandoori & tomato curry with butter finished with rice

Pasta Bolognese

Slow stewed beef & bacon in a tomato cream sauce tossed with Rigatoni pasta

Haddock Picatta

Pan seared haddock served over rice with sautéed vegetables & finished with a garlic caper sauce

Mushroom Florentine

Sautéed mushrooms & spinach tossed in a creamy Alfredo sauce served over Linguini pasta

Beef Stir Fry

Ground beef sautéed with Asian vegetables tossed with sweet ginger soy & served over rice

