

# Worcester Restaurant Week 2019

## Three Course Meal \$25.19

### Appetizers

#### **Fried Mozzarella Stick**

Served with Marinara Sauce.

#### **Idaho Potato Skins**

Baked potato skins topped with chopped apple wood smoked bacon, Jack and cheddar cheese. Served with mild cajun sour cream.

#### **Bruschetta Flat Pizza**

Fresh Tomato, Basil, and Mozzarella Cheese, drizzled with a Sweet Balsamic Glaze.

### Entrees

#### **Grilled Two 6 oz Boneless Pork Chop Asian Style**

Grilled Two 6 oz Boneless Pork Chop Topped with Sautéed Fresh Spinach, Sun dried Tomato, Garlic and Honey Ginger Sauce  
Served with potato & Vegetable.

#### **Aloha Grilled Chicken Breast Style**

A Chicken Breast topped with apple wood smoked bacon, pineapples, tangy teriyaki sauce, mozzarella cheese  
Served with potato & vegetable.

#### **Baked Haddock**

Baked Haddock Topped with Garlic Mayo  
Served with Potato & Vegetable.

#### **Chicken & Shrimp Stir Fry**

Oriental Style Vegetables in a Teriyaki Glaze over Rice Pilaf

#### **Baked Salmon Piccata**

Fresh Salmon Grilled topped with home made Lemon Capper Butter Sauce  
Served with Potato & Vegetable.

#### **New York Sirloin Steak**

Topped with Pesto Garlic Sauce, Dice Tomatoes, Fresh Mozzarella, and Balsamic Glaze. Served with Potato and Vegetables.

### Desserts

#### **Oreo Bash**

An Oreo cookie universe of white 'n milk chocolate cream, stary with OREO®c chunks, and showered with dark chocolate drizzle.

#### **Cannoli Pie**

Topped with Whipped Cream.