



RESTAURANT WEEK

DINNER MENU

\$44.95 DINE IN ONLY

COURSE 1

TUNA TARTARE

RAW DICED YELLOWFIN SAKU, LEMON AIOLI, AVOCADO, CAPERS, TOMATOES, AND SHALLOTS SERVED WITH CROSTINIS

SHORT RIB RAVIOLI

BRAISED SHORT RIB AND CARAMELIZED ONION RAVIOLIS WITH MADEIRA CREAM SAUCE

CONCH FRITTERS

FRIED CONCH, BELL PEPPER, AND ONION WITH CARIBBEAN AIOLI

EDAMAME HUMMUS

SERVED WITH SESAME CRISPS

TWISTED BLUE BRISKET

HOUSE-SMOKED BRISKET ON GARLIC BRUSCHETTA WITH BLUE CHEESE SAUCE AND CHIVE OIL

COURSE 2

FRENCH ONION SOUP +\$2

CRAB BISQUE +\$3

HOUSE SALAD

BABY GREENS, RED ONIONS, TOMATO, BELL PEPPER, CUCUMBER, AND CARROTS WITH BALSAMIC VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, GARLIC CROUTONS, AND PARMIGIANO-REGGIANO WITH CAESAR DRESSING



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DINNER MENU

\$44.95 DINE IN ONLY

COURSE 3

TWISTED STIR-FRY NOODLES

WHEAT VERMICELLI NOODLES AND CHICKEN IN AN ASIAN FUSION SAUCE WITH RED PEPPERS, RED ONIONS, BROCCOLI, AND CARROTS

SESAME CRUSTED AHI TUNA

4OZ AHI TUNA AND SCALLION RICE WITH THAI BBQ SAUCE, PICKLED GINGER, AND WASABI

PAN ROASTED BARRAMUNDI

4OZ BARRAMUNDI FILET, STARCH DU JOUR, AND VEG DU JOUR WITH TOASTED ALMONDS, RED GRAPES, AND LEMON BEURRE BLANC SAUCE

STEAK FRITES ON A STONE +\$6

6OZ SIRLOIN STEAK, HANDCUT FRIES, AND VEG DU JOUR WITH PORCINI MUSHROOM SAUCE AND BLUE CHEESE SAUCE

CREAMY TUSCAN ORECCHIETTE PASTA

ORECCHIETTE PASTA IN A CREAMY TUSCAN SAUCE WITH ROASTED RED PEPPERS, SPINACH, AND CARAMELIZED ONIONS

COURSE 4

LIMONCELLO CAKE

PEANUT BUTTER CHOCOLATE CAKE

PISTACHIO RICOTTA CAKE

ENTER TO WIN | ENTER TO WIN | ENTER TO WIN | ENTER TO WIN | ENTER TO WIN | ENTER TO WIN | ENTER TO WIN | ENTER TO WIN | ENTER TO WIN



Bethlehem Chamber
GREATER LEHIGH VALLEY CHAMBER OF COMMERCE



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