



March
7 - 14

MENU

Blue Moon Grill

3 Courses for \$25

~First Course~ Single Selection Please

Three Little Birds Flat Bread: House dough topped with honey kissed ricotta cheese blended with poached pear and apple, layered with roasted chicken and squab, dressed with baby arugula, goat cheese and duck prosciutto, port wine reduction

Oswego County BIGGEST Meatball: Our proprietary blend of beef, pork and veal with garlic and Italian seasonings, the way we do it best, house marinara, grana padano cheese

~Second Course~ Single Selection Please

The Wedge: Iceberg lettuce wedge with blue cheese dressing, apple wood smoked bacon, red onion and grape tomato

Spinach Salad: Our take on this classic: baby spinach with fresh mushrooms, hard-boiled egg, red onion and goat cheese. Drizzled with our house bacon dressing

~Third Course~ Single Selection Please

Beef Short Rib: Cabernet-braised boneless beef short ribs with classic mirepoix and wild mushrooms. Presented over pappardelle pasta, shaved grana padano cheese

Coconut Curry Shrimp: Jumbo shrimp with an Asian blend of sweet and savory coconut curry sauce, presented with a fragrant jasmine rice ball

Twisted Chicken: Our twisted take on 3 Italian classics: Alfredo, Parmesan and Lasagna, all twisted together with campanelle pasta, Italian sausage grana padano, mozzarella cheese

~Proudly Featuring~

Colloca Estate Wine Specials & Stella Artois

Beverage not included in above pricing.

Price does not include tax or gratuity.

www.OswegoFultonChamber.com/Restaurant-Week