



March
10-17

MENU

Brass Lantern

Lunch (2 courses for \$12)

Option #1

Soup and Salad Bar with a Tuna Melt and Steak Fries

Option #2

French Onion Soup with a Fish Hot Sandwich

Option #3

Veggie Snack with a Hot Roast Beef Sandwich and Homemade French Fries

Option #4

Loaded Fries with Pigs in a Blanket

Dinner (3 courses for \$25)

Option #1

Crab Cakes on a Bed of Greens · Chicken Marsala · Slice of Cheesecake on a Bed of Caramel Sauce

Option #2

Shrimp Cocktail

Smothered NY Strip Steak topped with Portobello Mushrooms and Drizzled with Balsamic Sauce

Slice of Chocolate Truffle Cake

Option #3

Zucchini Parmesan Sticks served with Garlic Aioli

Crab Stuffed Shrimp topped with a Moray Sauce

Slice of Apple Crumb Pie topped with ice cream

Option #4

Spinach Artichoke Dip served with chips

Broiled Haddock with Butter Ritz Bread Crumb Topping

Brownie A la Mode

Purchase a 12oz. Stella Artois for \$4.50 and take the chalice home! Price does not include tax or gratuity.



www.OswegoFultonChamber.com/Restaurant-Week