

**Local Restaurant Week
October 16th to 22nd
3 Course Meal \$20.17 Per
Person**

Course 1: Chef Salad. French Onion Soup.

Course 2: Choose an Entrée

Lobster Stuffed Chicken: Baked Chicken Breast. Lobster. Cheese Blend. White Cheddar Mashed.

Parmesan Chicken Alfredo: Rigatoni. Alfredo Sauce. Parmesan Crusted Chicken.

Steak & Scallop: Beef Medallions. Seafood Stuffed Scallops. White Cheddar Mashed.

Course 3: Amanda's Pumpkin Pie. Pumpkin Latte Ice Cream. Chocolate Peanut Butter Pie.

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Person**

Choose 2 Drinks:

Blackberry Sangria. Flying Bison Aviator Red. Niagara Landing Rosebud Red. Great Lakes Christmas Ale.

Choose 2 Entrees:

Bleu Burger: Costanzo's soft roll. Angus Burger. Crumbly Bleu. Spicy Sauce. French Fries.

Buffalo Chicken Taco: Soft Shell. Buffalo Chicken. Crumbly Bleu. Lettuce. Tomato. Sour Cream. Tortilla Chips. Jalapeño Queso.

Shrimp Salad: Spring Mix. Locally Grown Peaches. Crasins. Walnuts. Goat. Crispy shrimp. Citrus Ranch.

Choose 1 Dessert: Amanda's Pumpkin Pie / Pumpkin Latte Ice Cream / Chocolate Peanut Butter Pie.

Local Restaurant Week

**Sunday Brunch for One for \$20.17
Sunday October 22nd
Served 10am-2:30pm**

Choose 2 Drinks: Mimosa. Blueberry Pomegranate Mimosa. Fully Loaded Bloody Mary. Sriracha Bloody Mary.

Buffet To Include: Coffee. Tea. Juices. Made To Order Omelets. Belgian Waffles. Assortment Of Breads. Fruit. Pastries. Chef Salad. Caesar Salad. Seafood Salad. Ambrosia Salad. Cottage Cheese. Coleslaw. Tuna Macaroni Salad. French Toast. Scrambled Eggs. Quiche. Home Fries. Rigatoni. Chicken Ala King. Biscuits. BBQ Ribs. Ham. Bacon. Sausage. Eggs Benedict. Cheese Blintz. Fruit Toppings. Assortment Of Desserts. *Menu Items Subject to change*