



On Tap

COLONIE Restaurant Week Spring 2018 Menu

Appetizers:

Bruschetta

Toasted crostinis with fresh plum tomatoes, fresh basil, fresh mozzarella, roasted garlic cloves, arugula and balsamic drizzle with parmesan curls

Citrus Panzanella

Citrus marinated beans with fresh mozzarella, cucumbers, cherries tomatoes croutons over leaves of bib lettuce, served with a red wine vinaigrette

Tomato Bacon Bisque

Bacon infused Tomato soup with basil and roasted garlic, served with a crostini.

Entrees:

Double cut pork chop

14oz Cut Chop, Creamy lentils, Sautéed spinach, and Apple Chutney

Ribeye Gorgonzola

Seared 14 oz rib eye with mashed potatoes green beans and a gorgonzola cream sauce

Lobster Roll

Lobster Knuckle and claw meat salad served in Buttery toasted brioche bun served with Golden fried chips

Desserts:

Lava Cake

Warm chocolate bunt cake with a melted chocolate center

Cheesecake

New York Style Cheesecake served with either chocolate or raspberry sauce