

# Lampy's

Endicott Spring Restaurant Week - April 17-26  
Dinner Menu - 3 Courses for \$30

## FIRST COURSE

GREEK STUFFED MUSHROOMS  
*Feta cheese and spinach*

BAKED FRENCH ONION SOUP  
*Spiked with Applejack Brandy, parmesan soup cookie, aged provolone*

CRISP MIXED GREEN SALAD  
*House made dressing*

## SECOND COURSE

PRIME SIRLOIN STEAK  
*Caramelized mushrooms and onions, charred pepper steak sauce*

LAMPY SCAMPI  
*Jumbo shrimp battered and fried, finished in a velvety Marsala sauce with mushrooms*

CHICKEN PICCATA  
*Sautéed in a lemon, butter, and caper sauce*

PETITE GREEK TENDERLOIN  
*Petite filet broiled with lemon, butter, garlic, and oregano*

PEPPERED AHI TUNA  
*Pineapple salsa, sweet soy glaze*

GREEK CHICKEN  
*Fresh chicken breast stuffed with spinach and feta in a sauce of lemon, butter, garlic, and oregano over risotto*

BBQ PORK CHOP  
*Served with homemade applesauce*

EGGPLANT PARMESAN  
*Breaded eggplant slices layered with rich tomato sauce and cheese*

*All dinners served with choice of vegetable du jour or mashed potatoes*

## THIRD COURSE

CHOCOLATE DECADENCE

ORANGE CREAMSICLE FLOAT

STRAWBERRY SHORTCAKE