

Lampy's

Endicott Fall Restaurant Week - Sept 25 - Oct 4
Dinner Menu - 3 Courses for \$30

FIRST COURSE

GREEK STUFFED MUSHROOMS
Feta cheese and spinach

PUMPKIN BISQUE
Seasonal pumpkins, butternut squash, drizzled with crème fraiche

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

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

PEPPERED AHI TUNA
Pineapple salsa, sweet soy glaze

SWEET POTATO GNOCCHI
House made served with Italian sausage and a brown sugar butter

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

BUTTERMILK FRIED PORK CHOPS
Battered, deep fried chops with honey BBQ sauce

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

PUMPKIN ICE CREAM FLOAT

CANNOLI