

Lampy's

Endicott Fall Restaurant Week - October 10-19
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

SWEET POTATO INFUSED SALMON CAKES
Honey sriracha aioli

CHICKEN MARSALA
Plump chicken breast sautéed in butter and finished in sweet marsala mushroom wine sauce

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

PEPPERED TUNA
Candied ginger, wasabi, and soy glaze

PAN ROASTED SHRIMP
Over lemon caper risotto and sautéed spinach

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

BLUEBERRY ZUCCHINI CAKE

STRAWBERRY SHORTCAKE

**No Split-Plates or Substitutions // Tax and Gratuity not included // No coupons or discounts with menu*