

ANGRY GARLIC



Week 1
Jan 27th – Feb 1st

BALDWINSVILLE DINING WEEKS

3 courses for \$35

SMALL PLATES (CHOOSE 1)

Parmesan Crusted Fried Tortellini

They're soooo good! Three cheese tortellini pasta par-cooked, rolled in an egg wash, then a seasoned panko mix, flash fried, served with our red sauce

Brie Crostini's

Lightly toasted garlic buttered crostini's topped with melted brie cheese, caramelized apples and onions, finished with roasted garlic

Garlic Queso Sausage Salsa Dip

Our queso loaded with house-made sausage from the smokehouse, garlic and salsa, served with our garlic kettle chips

Long Stem Artichokes (VG)

Sauteed long stem artichokes with garlic, parsley, and lemon juice, served on toasted garlic crostini's

THE SWEET SIDE (CHOOSE 1)

Tiramisu with Ice Cream

Wild Berry Cheesecake with Ice Cream

PAIRINGS - \$15

3oz pour of wine with each course
or

10oz pour of beer with each course

LARGE PLATES (CHOOSE 1)

Spinach Parm Gnocchi (VG)

This dish is insane! Perfectly cooked potato gnocchi tossed with parm, cream, spinach, onions, a ton of garlic, and spice blend

Grilled Shrimp Bowl

Grilled shrimp, roasted garlic rice, avocado corn salsa, black beans, roasted red peppers, cucumbers, crispy garlic tortilla strips, and a garlic chipotle crema

Seared Tuna

Perfect medium rare seared tuna marinated in sesame oil, soy, and honey, served on roasted garlic rice, finished with a sushi mayo

Death By Garlic

Marinated garlic grilled chicken covered in a garlic (lots of garlic) cream sauce, finished with roasted garlic cloves, served with your choice of side

COCKTAILS

Honey Lemon Tequila Smash:

Tequila, fresh lemon juice, honey syrup, with a lemon twist for garnish

Lemon Spritzer:

Vodka with muddled lemon, a splash of simple syrup, St Germaine and Prosecco

Cranberry Pomegranate Martini:

Blueberry vodka, pomegranate liqueur, triple sec, muddled cranberries and lime, sour mix, and cranberry juice, cranberry and lime garnish