

East Penn Restaurant Week Menu

Lunch Prix Fixe \$15

Appetizers

Cup of S.O.D.: cup of chef's soup of the day

Classic Caesar Salad: romaine, parmesan cheese, croutons, Caesar dressing.

House Salad- spring mix, tomatoes, cucumbers jack cheddar cheese, croutons & onions. Served with your choice of dressing.

Fried Mozzarella- fresh mozzarella, breaded in house & fried to golden brown, served with marinara

Entrees

Foundation Burger: bacon, house made cheese sauce, lettuce, tomato & onions, served on a onion poppy roll, with house made chips.

Chicken Tender Wrap: jumbo chicken tenders, cole slaw, swiss cheese, & choice of wing sauce, served with house made chips.

Crab Cake Sandwich: Lettuce, & tomato, served on a brioche bun with a side of remoulade sauce and house made chips.

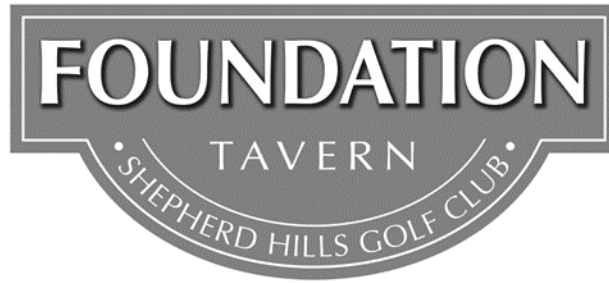
Vegetable Panini: spring mix, grilled eggplant, bell peppers, onions, portabella, swiss cheese, sautéed spinach, roasted tomato vinaigrette. Served with house made chips.

Desserts

Lemon Sorbet

Chocolate Cake

Seasonal Cheesecake



Dinner Prix Fixe- \$25

Appetizers

Beet Salad:

Mini Crab Cakes: 5 house made crab cakes on a bed of arugula, & topped with remoulade sauce

Poke Tuna: sesame encrusted Ahi tuna, on crispy house made wontons, hot slaw, & poke sauce

French Onion Soup: crock of house made French onion soup, topped with melted gruyere & provolone

Entrees

Steak Frites: flat iron steak, truffle fries, grilled asparagus, & topped with mushroom demi

Chicken Parmesean: house breaded chicken, served over a bed of linguini topped with marinara & mozzarella cheese.

Blackened Salmon: seared blackened Norwegian salmon, served on a bed of wild rice and asparagus

Pasta Primavera: pasta and seasonal vegetables served with a garlic and olive oil sauce

Desserts

Seasonal Cheesecake

Flourless Chocolate Cake

Tres Leches



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