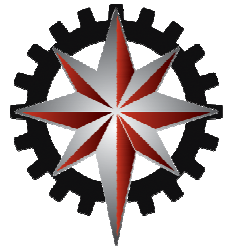


BETHLEHEM BREW WORKS RESTAURANT WEEK DINNER MENU

3 COURSES ~ \$25*



FIRST COURSE, CHOICE OF APPETIZER....

SPINACH & ARTICHOKE DIP

OUR FRESH HOMEMADE PIPING HOT BLEND OF SPINACH AND ARTICHOKE MINGLED WITH ROMANO AND PARMESAN, GARNISHED WITH DICED TOMATO.

MEZE HUMMUS ASSORTMENT

GARLIC ALE HUMMUS, BLACK BEAN HUMMUS, BLACK OLIVE TAPENADE AND BELGIAN ALE-SOAKED TOMATOES SERVED WITH WARM PITA WEDGES.

BREWSCHETTA

FRENCH BAGUETTE GARLIC TOAST SLICES TOPPED WITH RIPE TOMATOES SOAKED IN DUCHESSE BELGIAN ALE WITH PLENTY OF GARLIC, ONIONS, BASIL AND ROASTED RED PEPPERS. SPRINKLED WITH SHREDDED PARMESAN.

SOUTHWEST CHICKEN EGG ROLLS

FREEBIRD, ALL-NATURAL CHICKEN BREAST, BLACK BEANS, CORN, SPINACH, AND PEPPER JACK. SERVED WITH CHIPOTLE MAYO.

SECOND COURSE, CHOICE OF ENTRÉE...

BEEF & VEGGIE KABOBS

FEGLEY'S ESB MARINATED FLAT IRON STEAK GRILLED TO PERFECTION WITH MUSHROOMS, ONIONS, PEPPERS AND TOMATOES. SERVED WITH ROASTED CORN ON THE COB AND RED BLISS POTATOES.

TOMATO PESTO CHICKEN

ALL-NATURAL GRILLED CHICKEN BREAST TOPPED WITH PESTO, OVEN DRIED TOMATOES AND FRESH MOZZARELLA CHEESE. SERVED WITH GRILLED ASPARAGUS AND RED BLISS MASHED POTATOES.

PASTA POMODORO

LINGUINI TOSSED WITH SPINACH, OVEN DRIED TOMATOES, GARLIC, LEMON JUICE, WHITE WINE AND BUTTER. SERVED WITH WARM GARLIC BREAD.
(ADD CHICKEN ...3.95 ADD SHRIMP...6.95 ADD SALMON...7.95)

HONEY BOURBON GLAZED SEA SCALLOPS

SEA SCALLOPS SAUTÉED WITH HONEY AND BOURBON. SERVED WITH ROASTED RED BLISS POTATOES AND GRILLED ASPARAGUS.

THIRD COURSE, CHOICE OF DESSERT...

POT DU CRÈME AU CHOCOLAT

THE ULTIMATE FRENCH CHOCOLATE CUSTARD MADE WITH THE FINEST BELGIAN CHOCOLATE TOPPED WITH A DOLLOP OF WHIPPED CREAM AND CHOCOLATE SHAVINGS.

RICE PUDDING

NANA HARWICK'S RECIPE...A BLEND OF ARBORIO RICE, CREAM, VANILLA, SUGAR & CINNAMON.

GRILLED BANANA SPLIT

GRILLED MARINATED BANANAS, VANILLA ICE CREAM, CHOCOLATE SAUCE, CANDIED PECANS.

STRAWBERRY RHUBARB CRÈME BRULÉE

A BREW WORKS TWIST ON A CLASSIC. FRESH STRAWBERRY & RHUBARB PUREE COAT THE BOTTOM OF THIS RICH VANILLA CUSTARD. TOPPED WITH WHIPPED CREAM AND FRESH STRAWBERRIES.

*Price does not include tax or gratuity. No substitutions to the menu, thank you.
Bethlehem's Restaurant Week is proudly sponsored by:

